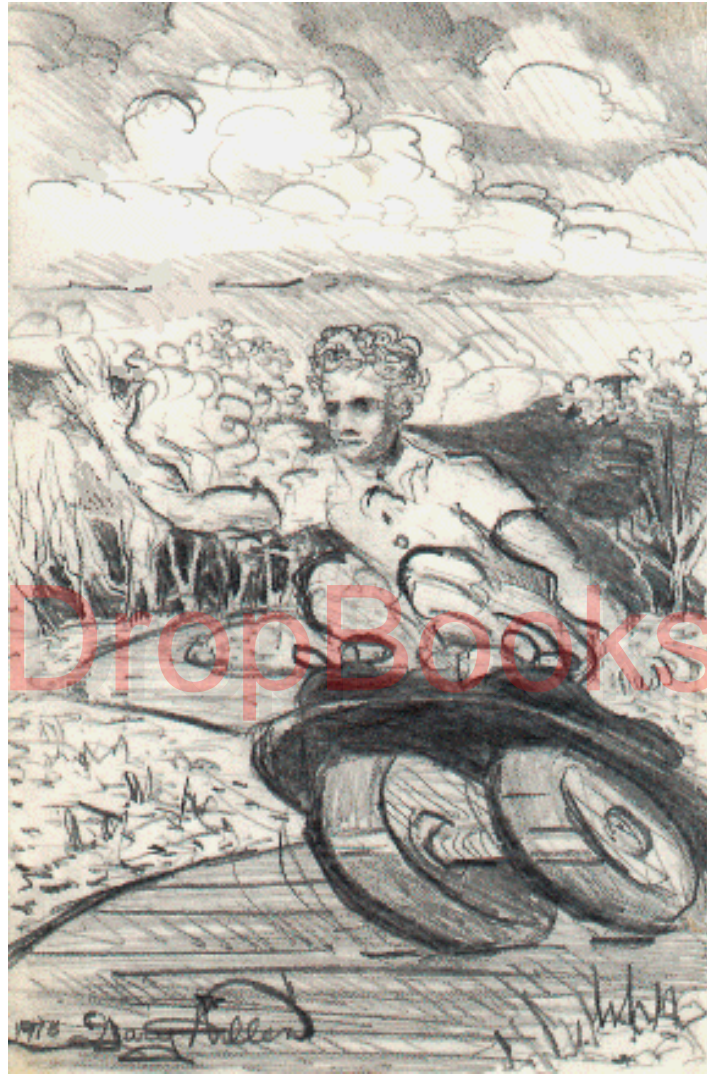


Dale's Recipe Book



July 1, 2002

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Dedicated to

Harold & Yvonne Allen

Not only did they teach me about life, but they taught me about the Author of Life.

The Author Of Life

But those that wait upon the Lord shall renew their strength; they shall mount up with wings like eagles, they shall run and not be weary, they shall walk and not faint. Isaiah 40:31

He is the First and Last, the Beginning and the End! He is the keeper of Creation and the Creator of all! He is the Architect of the universe and the Manager of all times. He always was, He always is, and He always will be: Unmoved, Unchanged, Undefeated, and never Undone!

He was bruised and brought healing! He was pierced and eased pain! He was persecuted and brought freedom! He was dead and brought life! He is risen and brings power! He reigns and brings Peace!

The world can't understand him, the armies can't defeat Him, the schools can't explain Him, and the leaders can't ignore Him. Herod couldn't kill Him, the Pharisees couldn't confuse Him, and the people couldn't hold Him! Nero couldn't crush Him, Hitler couldn't silence Him, the New Age can't replace Him, and Donahue can't explain Him away!

He is light, love, longevity, and Lord. He is goodness, Kindness, Gentleness, and God. He is Holy, Righteous, mighty, powerful, and pure. His ways are right, His word is eternal, His will is unchanging, and His mind is on me.

He is my Redeemer, He is my Savior, He is my guide, and He is my peace! He is my Joy, He is my comfort, He is my Lord, and He rules my life!

I serve Him because His bond is love, His burden is light, and His goal for me is abundant life. I follow Him because He is the wisdom of the wise, the power of the powerful, the ancient of days, the ruler of rulers, the leader of leaders, the overseer of the overcomers, and the sovereign Lord of all that was and is and is to come.

If that seems impressive to you, try this for size. His goal is a relationship with ME! He will never leave me, never forsake me, never mislead me, never forget me, never overlook me, and ever cancel my appointment in His appointment book!

When I fall, He lifts me up! When I fail, He forgives! When I am weak, He is strong! When I am lost, He is the way! When I am afraid, He is my courage! When I stumble, He steadies me! When I am hurt, He heals me! When I am broken, He mends me! When I am blind, He leads me! When I am hungry, He feeds me! When I face trials, He is with me! When I face persecution, He shields me! When I face problems, He comforts me! When I face loss, He provides for me! When I face Death, He carries me Home!

He is everything for everybody, everywhere, every time, and every way. He is God, He is faithful. I am His, and He is mine!

My Father in heaven can whip the father of this world. So, if you're wondering why I feel so secure, understand this: He said it and that settles it. God is in control, I am on His side, and that means all is well with my soul.

Everyday is a blessing for GOD Is! I love the Lord and thank Him for all that he does in my life; therefore, I am passing this on to you. Yes I do love Jesus. He is my source of existence and my Savior. He keeps me functioning each and everyday. Without Him, I will be nothing.

Without Him, I am nothing but with Him I can do all things. Philippians 4:13.

By trusting in Jesus, we enter His victory in our battles. Thus, no matter how bad things get, or seem to get, there is never any need to lose heart or be discouraged. Even as our physical bodies deteriorate with age, our inner spiritual strength is renewed day by day. What's the worst thing that could happen to us in this life? We die, physically. But what a comfort knowing that death will bring us closer to a relationship with God and to an eternal life far better than anything we could ever imagine!

The one who believes in Me, though he should die, yet shall he live; and the one who lives and believes in Me shall never die. John 11:25

God's Yellow Pages

<http://web2.airmail.net/dpelc/yellow/>

15 things that God Won't Ask

- 1 God won't ask what kind of car you drove, but will ask how many people you drove who didn't have transportation.
- 1 God won't ask the square footage of your house, but will ask how many people you welcomed into your house.
- 1 God won't ask about the fancy clothes you had in your closet, but will ask how many of those clothes helped the needy.
- 1 God won't ask about your social status, but will ask what kind of class you displayed.
- 1 God won't ask how many material possessions you had, but will ask if they dictated your life.
- 1 God won't ask what your highest salary was, but will ask if you compromised your character to obtain that salary.
- 1 God won't ask how much overtime you worked, but will ask if you worked overtime for your family and loved ones.
- 1 God won't ask how many promotions you received, but will ask how you promoted others.
- 1 God won't ask what your job title was, but will ask if you performed your job to the best of your ability.
- 1 God won't ask what you did to help yourself, but will ask what you did to help others.
11. God won't ask how many friends you had, but will ask how many people to whom you were a true friend.
- 1 God won't ask what you did to protect your rights, but will ask what you did to protect the rights of others.
- 1 God won't ask in what neighborhood you lived, but will ask how you treated your neighbors.
- 1 God won't ask about the color of your skin, but will ask about the content of your character.
- 1 God won't ask how many times your deeds matched your words, but will ask how many times they didn't.

Secret Recipes

Long John Silver's Batter

3 $\frac{3}{4}$ cup flour
1 $\frac{1}{2}$ cup corn starch
1 tsp. Salt
1 $\frac{1}{2}$ tsp. Baking powder
1 cup water

Orange Julius

1 quart orange juice
Mix in blender with 1 box vanilla pudding for 30 seconds
Mix in blender with 1 envelope dream whip for 15 seconds

Big Mac Sauce

1 $\frac{1}{3}$ cup creamy French dressing
1 cup Miracle Whip
1 $\frac{1}{4}$ cup sweet pickle relish
1 Tbs. Sugar
1 Tbs. Dried minced onions
1 $\frac{1}{4}$ tsp. Pepper

Kentucky Fried Chicken

3 lb. Chicken
3 cups self rising flour
1 Tbs. Paprika
2 envelopes Lipton Tomato Cup-A-Soup powder
2 packages Good Seasons Italian Dressing Mix
1 tsp. Seasoned salt

Combine in plastic bag. Pat mixture on chicken. Spread with melted butter, and place on greased sheet. Bake 350 degrees for 1 hour.

Red Lobster's Biscuits

2 C Baking Mix (Bisquick)
2/3 C Milk
1/2 C Shredded Cheddar Cheese
1/2 C Butter or Margarine, melted
1/4 tsp. Garlic Powder

Heat oven to 450F degrees. In a large bowl, combine baking mix (Bisquick), milk and cheese until a soft dough forms. Do not over mix or your biscuits will be tough. Drop by spoonfuls onto an ungreased cooking sheet. Bake 8-10 minutes until golden brown. Mix butter and garlic powder and brush mixture over warm biscuits before removing from cookie sheet.

Sonic Cherry Limeade

1 cup Sprite
1/4 cup cherry juice (Libby is good)
2-3 lime wedges (each 1/8 lime)

Pour Sprite into a glass over ice. Add cherry juice. Add 2-3 lime wedges, squeezing slightly before dropping each one in.

Wendy's Chili

2 pounds ground beef
1 (29-ounce) can tomato sauce
1 (29-ounce) can kidney beans (with liquid)
1 (29-ounce) can pinto beans (with liquid)
1 medium onion, diced
1/2 cup diced green chili (2 chilies)
1/4 cup diced celery (1 stalk)
3 medium tomatoes, chopped
2 teaspoons cumin powder
3 tablespoons chili powder
1 1/2 teaspoons black pepper
2 teaspoons salt
2 cups water

Brown the ground beef in a skillet over medium heat; drain off the fat. Using a fork, crumble the cooked beef into pea-size pieces. In a large pot, combine the beef plus all the remaining ingredients, and bring to a simmer over low heat. Cook, stirring every 15 minutes, for 2 to 3 hours.

Skillet Vegetables & Smoked Sausage

Yvonne Allen

1 pound smoked sausage (cut in 1/2 lengthwise, and slice)
4 large potatoes (peeled and cubed)
1 large onion (sliced)
2 bell peppers (diced or sliced in strips)
2-3 squash (cubed)
3-4 okra (sliced) optional
1 1/4 cups frozen corn
1 tsp. Turmeric
2 cloves of garlic (minced) or garlic powder
3 tbs. Worcestershire
Chicken broth (as needed)
3 tbs. Butter
Salt & Pepper to taste

In an electric skillet melt the 3 tbs. Of butter. Add above ingredients except for sausage and chicken broth, sauté and brown. Move sautéed mixture to one end of skillet, add sausage to other end and brown the sausage. Turn both mixtures separately as needed. Add chicken broth as needed for moisture. When the sausage has browned, mix the two sides together. Continue cooking until done.

Serve with your favorite rice. Enjoy!

Lumbercamp Falls Skillet

(From Silver Dollar City)

3 Cups red potatoes, scrubbed and sliced in 1/4 inch slices
1 Cup sliced bell peppers
1 Cup chopped onions
2 Cups whole kernel corn (fresh, frozen or canned)
1 Lb. Smoked andouille sausage, sliced in 1/2 inch slices, precooked
2 strips bacon
salt, pepper and cayenne pepper

Fry bacon in large pan until crisp and remove from pan, leaving bacon drippings (or replace with olive oil). Add potatoes, peppers, and onions; stir-fry over medium-low heat until potatoes start to soften. Add corn and andouille sausage, continue to stir-fry until potatoes are done and mixture is heated through. Add crumbled bacon strips. Season to taste.

Burgers 'N' Vegetables

1 lb. Ground beef
1\4 cup finely chopped onion
1\2 teaspoon salt
generous dash pepper
1 can (10 3\4 oz) Golden mushroom soup
1\4 cup water
1 teaspoon Worcestershire
1 cup thinly sliced carrots
1 package (9 oz) frozen cut green beans

Mix thoroughly beef, onion, salt, and pepper; shape firmly into 4 oval patties. In skillet, brown patties (use shortening if necessary); pour off fat. Stir in remaining ingredients. Cover; cook over low heat 20 minutes or until done. Stir occasionally.

Pork Chop Skillet Meal

4 Tbs. Shortening
4 pork chops, 1 inch thick
4 slices Bermuda onion
4 rings green pepper
2 cups uncooked rice
1 large can tomatoes

In skillet brown pork chops on both sides, using shortening. Drain off surplus grease. On top of each chop, place 1\2 cup cooked rice, 1\4 of the tomatoes, onions, and peppers. Place remainder of canned tomatoes around chops. Salt and pepper to taste. Cook slowly for 1 1\2 hours.

Note: In an electric skillet: brown chops in preheated skillet at 325° on both sides. Reduce heat to 225°, cover with lid; cook 1 hour.

Granny's Vegetables & Hamburger Casserole

Gladys Allen

1 medium sliced onion
2 sliced green peppers
2 cups whole grain corn
4 sliced tomatoes
2 eggs
1 lb. Hamburger
salt & pepper
1\2 cup soft bread crumbs

Brown green peppers and onion lightly in shortening. Add meat and blend thoroughly. Add seasoning. Remove from flame. Place a layer of corn in bottom of baking dish, then a layer of meat, layer of tomatoes. Repeat. Cover with bread crumbs. Dot with butter. Bake 35 minutes at 375 degrees. Garnish with eggs (hard boiled).

Hamburger Spaghetti

Helen Kley

2 medium minced onions
1 lb. Hamburger
4 cups cooked spaghetti
2 cups tomato soup
1 1\2 cups grated cheese
1\2 cup pickle relish

Brown the onion, then hamburger, mix well. Add cooked spaghetti. Heat soup and cheese, combine with relish, stir in hot meat and spaghetti. Heat until hot. Serve.

Italian Spaghetti

1/2 pound ground beef
1/2 pound Italian sausage
1 (15 oz) can tomato sauce
1 (6 oz) can tomato paste
1 (16 oz) can whole tomatoes, drained
1 large onion, chopped
3 large green peppers, chopped
1 (4 1/2 oz) jar whole mushrooms, drained
1 1/2 tsp. Chopped fresh parsley
1 tsp. Dried whole thyme
1 tsp. Cumin seeds
1 tsp. Dried whole basil
3/4 tsp. Ground oregano
1/2 tsp. Chili powder
1/4 tsp. Ground turmeric
3 Tbs. Garlic powder, divided
1 cup (4 oz) shredded mozzarella cheese
1 (7 oz) package thin spaghetti
grated Parmesan cheese (optional)

Cook ground beef and sausage over medium heat until browned, stirring to crumble; drain off drippings. Stir in next 13 ingredients. Add 1 Tbs. Garlic powder, stirring well. Cover and simmer 20 minutes. Stir in an additional Tbs. Of garlic powder; cover and simmer 15 minutes. Add remaining garlic powder and mozzarella cheese, stirring well. Cover sauce and simmer 15 additional minutes.

Prepare spaghetti according to package directions. Serve sauce over spaghetti. Sprinkle with Parmesan cheese, if desired.

Jon's Lasagna

2 – 15 oz Hunts Seasoned Sauce for Lasagna
1 – 26 1/2 oz DelMonte Spaghetti Sauce – Garlic & Onion
1 – 26 1/2 oz DelMonte Spaghetti Sauce – Green pepper & Mushroom
1 lb. Ground beef
1 lb. Blue & Gold sausage (from school)
1 box lasagna noodles (1 lb. Box)
1 medium onion
2 large packages Mozzarella Cheese (3 cup size)
2 small packages Parmesan cheese
1 tsp. Garlic powder
1 Tbs. Italian seasoning
1 tsp. Oregano
1 tsp. Salt
1/2 tsp. Pepper

Follow directions for noodles on back of package.

Make sauce: Brown beef, sausage, and onions; drain grease. Add sauces, seasonings, and 1/2 cup water. Simmer until thick enough.

In a 9x13 inch glass pan, and a smaller one, layer the noodles and sauce. First layer of sauce then noodles, add cheese, sauce, and continue the layering. On very top, put sauce and cheese.

Cover with aluminum foil. Cook at 350 degrees for 45 minutes, remove foil and continue cooking 15 more minutes.

Macaroni Bake

8 oz macaroni
1 lb. Ground beef
1/4 cup oil
1 cup onion, chopped
1 cup green pepper, chopped
1 clove garlic, minced
1 can (8 oz) mushroom pieces
1 can tomatoes
1 can creamed corn
1 Tbs. Salt
1 tsp. Worcestershire sauce
1/4 tsp. Pepper
2 tsp. Chili powder
1 can (tall) pitted olives

Brown beef. Stir in chopped onions, green peppers, and garlic. Add tomatoes, corn, pepper, chili powder, and Worcestershire sauce. Turn down heat and cook slowly until vegetables are soft and brown. Break macaroni into mixture. Slice and add ripe olives. Mix thoroughly. Add can of mushroom pieces. Add water to keep moist. Turn into 2 1/2 quart casserole and bake, covered, at 325° for about 1 1/2 hours. Take off the cover the last 1/2 hour.

Italian Dinner

1 lb. Ground beef
2 tsp. Salt
1/2 tsp. Pepper
1/2 tsp. Paprika
1 can tomatoes
1 can cream corn
1 medium package egg noodles
1/4 lb. Grated cheese
1 large green pepper, chopped
1 large onion, chopped
3 Tbs. Salad oil

Fry pepper and onion until it begins to brown. Add beef and cook until beef is done. Add noodles which have been cooked according to directions on the package, drained; add the tomatoes and corn. Mix well, and pour into large roasting pan or dish. Bake at 300° for 1 hour. When ready to serve, sprinkle grated cheese over the top.

Asian Beef and Noodles

1 1/4 lb. Ground beef
2 packages (3oz each) Oriental flavor instant ramen noodles
2 cups frozen vegetable mixture
1/4 tsp. Ground ginger
1 1/2 Tbs. Soy sauce
1 Tbs. Brown sugar
2 Tbs. Thinly sliced green onion

In large nonstick skillet, brown ground beef over medium heat for 10-12 minutes or until beef is no longer pink, breaking up into 3/4 inch pieces. Remove with slotted spoon; pour off drippings. Season beef with one seasoning packet from noodles; set aside.

In same skillet, combine 2 cups water, vegetables, noodles (broken up), ginger, soy sauce, brown sugar, and remaining seasoning packet. Bring to a boil; reduce heat. Cover; simmer 3 minutes or until noodles are tender, stirring occasionally. Return beef to skillet: stir in green onion.

Swiss Noodle Bake

1 package (12 oz) Egg Noodles, uncooked
10 oz package frozen peas, thawed and drained
2/3 cup (4 oz can) sliced mushrooms, drained
1/4 cup onion, chopped
1/2 cup butter or margarine
1/3 cup flour
1 tsp. Salt
1/2 tsp. Pepper
3 cups milk
2 cups (8 oz) shredded Swiss cheese
2 cups cooked ham, cut into 1 inch cubes
1 cup (16 oz can) tomatoes, drained and cut into small pieces

Cook egg noodles according to package directions, or make your own; drain. Sauté peas, mushrooms and onion in 2 Tbs. Butter or margarine in medium saucepan for 3 minutes, remove from heat; set aside.

Melt remaining 6 Tbs. Butter or margarine in medium saucepan; remove from heat. Add flour, salt and pepper; stir until smooth. Return to heat; gradually add milk, stirring constantly, until thickened. Add cheese; stir until smooth and thick.

Combine egg noodles, cheese sauce, sautéed vegetables, ham cubes and tomatoes; mix until well coated. Turn into a buttered 3 quart casserole. Cover; bake at 350° for 25-30 minutes or until hot and bubbly.

Goldenrod

7-8 eggs
2-3 Tbs. Butter
flour
milk

Boil 7-8 eggs. Make a white sauce: put 2-3 Tbs. Butter in a pan, and bring to a boil. Add flour to thicken. Pour in milk, bring to a boil, allow to thicken. Chop eggs, and add to white sauce. Pour mixture over toast or biscuits.

Potato Casserole

32 oz Bag of Frozen Hash Brown – thawed

1 8oz Sour Cream

1 cup grated cheese (can use more)

1 can Cream of Mushroom soup

1 stick oleo

2 cups corn flakes cereal

Mix all but oleo and corn flakes, and place in 325 degrees for 40 minutes. Cover with foil. Remove from oven. Mix 1 stick oleo (melted) with 2 cups corn flakes. Top with cheese, put back in oven 10-15 minutes.

Chicken Casserole

1 boned chicken, cooked

1½ – ¾ of a large bag of noodles, cooked

1 can cream of chicken soup

1 can Rotel tomatoes (drained)

1 can Cheddar Cheese soup

In casserole dish mix together all ingredients. Heat until warm.

Mexican Casserole

Brown 1 to 1 1/2 pounds ground beef

Drain thoroughly and add:

1/2 package onion soup mix

1/2 package taco seasoning

Microwave 6 minutes:

2/3 cup instant rice

2/3 cup water

1/2 teaspoon salt

1 tsp. Margarine

Combine rice and meat mixture with the following:

1 can Mexican chili beans, undrained

1 small can tomato sauce

1 teaspoon salt

Dash pepper

1/2 teaspoon garlic

Place in large casserole. Melt the following and pour over meat and bean mixture:

1/2 pound processed cheese spread

3 tablespoon milk

Top with 1 – 2 cups crushed tortilla chips. Bake at 350 degrees for 20-25 minutes until chips are hot.

Note: If you have leftovers, convert them to Next Day Enchiladas

Next Day Enchiladas

Yvonne Allen

leftover Mexican Casserole

6 or 8 inch flour tortilla shells

1 can Enchilada sauce

8 oz package shredded shedder cheese

Warm leftover Mexican Casserole. Fill the shells, and roll them. Place the shells seam side down in a baking dish. Pour Enchilada sauce over the shells. Sprinkle with cheese. Cover dish with foil. Bake at 350° for 20 minutes or until heated. Remove foil, and continue baking until cheese is melted.

Tamale Pie

1 can corn
1 large can tomatoes
3 Tbs.. oil
1 c. chopped onion
1/2 c. chopped celery
1 lb. Ground beef
1 (8 oz.) can tomato sauce
1 cloves garlic
garlic powder
1 Tbs.. sugar
3 tsp. Chili powder
1 tsp. Salt
1/2 c. shredded cheese
dash of pepper
2 c. water
1 c. yellow corn meal

Heat oven to 375 degrees. Grease 2 quart baking dish. Heat oil; brown onions, celery and ground beef. Mix tomatoes, tomato sauce, corn, garlic, garlic powder, sugar, chili powder, salt and pepper to beef. Cook 20 minutes.

Remove meat from heat, place in baking dish. Pour corn meal mix over meat. Carefully pour 2 cups of hot water onto the corn meal layer, sprinkle with cheese. Bake uncovered 40 to 45 minutes.

One Dish Dinner – June Allen

1 medium onion	salt
1 small green pepper	pepper
1 can Mex-i-corn, drained	garlic salt
1 lb. Ground beef	grated cheese
1 can tomato sauce	
1 can Franco American Spaghetti	

Chop onion and pepper, toss in a pan with the meat. Stir occasionally so that the meat is cooked in small pieces. Drain grease. Add salt, pepper, and garlic salt to taste. Add corn, tomato sauce, and spaghetti, mix.

Put mixture in alternating layers with cheese in a casserole dish. Add a layer of grated cheese to the top. Bake at 350° until cheese is melted.

Macaroni Beef Skillet Dinner

1 cup elbow macaroni
1 lb. Lean ground beef
1 cup diced onions
1 clove garlic, mashed
2 Tbs. Oil
1 (8 oz) can tomato sauce
Freshly ground black pepper
1 cup ketchup
1 (8 oz) can mushroom stems and pieces, drained
2 Tbs. Worcestershire sauce
1/2 tsp. Italian seasoning

Cook the macaroni in boiling water according to package directions. Drain and set aside. Sauté the meat, onion and garlic in oil until the meat loses its pink color and the onions are tender. Add pepper, tomato sauce, ketchup, mushrooms, Worcestershire sauce and Italian seasoning. Bring mixture to a boil, then simmer gently for about five minutes. Mix in the cooked macaroni and simmer for five more minutes.

Souper Skillet Pasta

1 lb. Ground beef
1 envelope Lipton Beef Flavor Mushroom or Onion-Mushroom mix
3 cups uncooked medium shell macaroni (about 8 oz)
2 cans (16 oz each) whole tomatoes, undrained
1/3 cup grated parmesan cheese
1 1/2 tsp. Oregano
Mozzarella cheese
2 cups water

In large skillet, brown ground beef; drain. Add soup mix, oregano, tomatoes, and water. Bring to a boil, then stir in macaroni and simmer covered, stirring occasionally, 20 minutes or until macaroni is tender. Stir in parmesan and top with mozzarella cheese.

Mom's Goulash

1/8 tsp. Thyme
1/8 tsp. Curry
1/4 tsp. Cumin
1 to 1 1/2 Tbs. Chili powder
2 Tbs. Brown sugar
salt and pepper to taste
1 large bay leaf
1 medium green pepper, chopped
1 onion, chopped
2 garlic cloves, minced
4 cloves, whole stem
1 celery stalk, chopped
1 lb. Ground beef
1 quart stewed tomatoes
1/2 quart water (more as needed)
1 – 7oz package elbow macaroni

Brown meat in a heavy skillet. Add chopped onion, garlic, celery, green pepper, and sauté until onions wilt, or appear translucent. Add all the other ingredients. Bring to a boil. Cover and cook about 20 minutes or until macaroni is soft. Stir several times to prevent sticking. Find clove stems and bay leaf, remove before eating. Sprinkle with Parmesan cheese.

Crock Pot Dutch Style Beef and Cabbage

1 1/2 lb. Beef round steak, cut 3/4 inch thick
2 Tbs. Flour
1 tsp. Salt
1/4 tsp. Pepper
2 Tbs. Cooking oil
3 large onions, sliced (3 cups)
3/4 cup hot water
1 Tbs. Vinegar
2 tsp. Instant beef bouillon granules
1 small head cabbage

Trim excess fat from meat; cut into cubes. Combine flour, salt, and pepper; coat meat with flour mixture. In skillet quickly brown meat on all sides in hot oil. Drain off fat. Transfer meat to crock pot; add onions. In same skillet combine water, vinegar, and bouillon granules. Stir together, scraping browned bits from skillet; pour all into crock pot. Cover and cook on low for 8 hours.

About 15 minutes before serving, cut cabbage into 4 – 5 wedges. Cook in a 3 quart saucepan in a large amount of boiling salted water till tender, 10 – 12 minutes. Drain well. Serve beef mixture over hot cooked cabbage wedges.

Sweet and Sour Meatballs

5 teaspoons Wyler's Instant Bouillon or 5 Beef Flavor Bouillon Cubes
1/4 cup water
1-1/2 pounds lean ground beef
1 cup soft bread crumbs
3/4 cup finely chopped onion
1 egg
1 (20-ounce) can pineapple chunks, drained and reserving syrup
1/3 cup ReaLemon Reconstituted Lemon Juice
3 tablespoons firmly packed light brown sugar
2 tablespoons soy sauce
1 teaspoon ground ginger
2 tablespoons cornstarch
1 large green pepper, seeded and cut into bite-size pieces
Hot cooked rice

In small saucepan, over low heat, dissolve 2 tsp. Bouillon in water. In large bowl, combine beef, crumbs, onion, bouillon liquid and egg; mix well. Shape into 18 meatballs. In large skillet, brown meatballs; pour off fat. In 2 cup measure, combine 1/4 cup pineapple syrup, ReaLemon, sugar, soy sauce, remaining bouillon and ginger; add to meatballs. Cover and simmer 20 to 25 minutes. Combine remaining pineapple syrup and cornstarch; stir into meatball mixture. Cook and stir until thickened. Add pineapple and green pepper. Heat through. Serve with rice. Refrigerate leftovers.

Italian Chile

4 Tbs. Butter
1 medium onion, diced
2 lb.. ground beef
1 jar (15 1/2 oz.) spaghetti sauce
1 can (16 oz) stewed tomatoes
1 can (1lb. 14 oz.) chili beans
1/2 cup chopped parsley
1/2 Tbs. Chili powder
salt and pepper to taste

In a heavy saucepan, cook the onions in the butter until they are tender. Add the beef and brown it. Drain off the excess fat. Stir in the remaining ingredients and simmer the chili for one hour. The chili may be served with grated cheese.

Chili Beef with Rice

1/4 cup vegetable oil
1 cup onion, chopped
1 medium green pepper, diced
1 clove garlic, minced
1/2 cup long grain rice
1 lb. Ground beef
1 (16 oz) can tomatoes, with liquid
1/2 cup whole pitted black olives (optional)
1 Tbs. Chili powder
1 1/2 tsp. Ground cumin
1 tsp. Salt
1/4 tsp. Pepper

Preheat a 9 1/2 inch browning skillet on high setting for 4 1/2 minutes. Sauté onion, green pepper, garlic, and rice in oil for 3 minutes, stirring once every minute. Crumble in beef and microwave, uncovered, for 3 minutes longer, stirring frequently. Stir in remaining ingredients, cover and microwave 9 – 10 minutes until meat and rice are tender.

Spanish Rice

1 pound ground beef
1 cup chopped onion
1/2 cup chopped green pepper
1 medium clove garlic, minced
1 tablespoon chili powder
4 cups cocktail vegetable juice
1 cup raw (uncooked) regular rice
1 teaspoon salt

Brown beef in skillet. Add onion, pepper, garlic and chili powder. Cook until onion and pepper are tender, use shortening if necessary. Stir to separate meat. Add remaining ingredients. Bring to boil. Cover. Cook over low heat 20 minutes or until liquid is absorbed. Stir occasionally.

Chinese Fried Rice

4 eggs
4 oz. Diced pork
1/2 lb. Boiled rice
4 Tbs. Green peas
2 chopped onions
1 chopped celery stalk
4 Tbs. Button mushrooms
2 oz. Diced ham
6 Tbs. Oil
1 1/2 Tbs. Soy sauce
1/2 tsp. Sugar
1 tsp. Salt

Beat eggs with salt for 10 seconds. Marinate diced pork in soy sauce and sugar. Heat 2 Tbs. Of vegetable oil in large frying pan. Add two chopped onions. Stir fry gently for 1 minute. Add 4 Tbs. Green peas. Add well chopped celery stalk. Add mushrooms and ham. Fry 1/2 minute at medium heat. Push vegetables to one side of pan, add 2 Tbs. Of oil. Pour in beaten eggs. Scramble the eggs, push opposite other ingredients. Remove pan from heat, heat oil in another pan. Pour in marinated pork, and stir fry quickly for 3 minutes. Add boiled rice, scramble and mix with pork for 1 minute. Pour rice, and pork into frying pan, sprinkle with 1/2 tsp. Of salt. Mix with eggs and other ingredients, over high heat for 1 minute. Serve on warmed dish. Eat immediately.

Red Rice

3 slices bacon, diced
1 cup chopped onion
1 cup chopped tomatoes
1 cup uncooked rice
1/2 tsp. Salt
1/4 tsp. Ground black pepper
1/8 tsp. Ground red pepper
2 Tbs. Tomato paste

Cook bacon in skillet, low heat until almost crisp; remove and set aside. Pour bacon drippings into saucepan; cook onion in drippings until golden. Stir in tomatoes, rice, salt, pepper, and 1 3/4 cups water (1 1/2 cups for short and medium grain, 2 cups for parboiled, 2 1/4 cups for brown rice). Bring to a boil; stir once or twice. Reduce heat, cover, and simmer 15 to 20 minutes (45 minutes for brown rice), or until rice is tender and liquid is absorbed. Blend tomato paste in 1 tablespoon water. Stir tomato paste and reserved bacon into rice.

Gourmet Spanish Rice

- 1/2 cup chopped onions
- 2 tablespoons butter, margarine or oil
- 1 tart cooking apple, peeled, cored and coarsely chopped
- 1/3 cup sliced almonds
- 1 1/2 teaspoons salt
- 2 teaspoons chili powder
- 1/4 teaspoon garlic powder
- 2 cups drained canned tomatoes
- 3 cups cooked rice (cooked in beet broth)

In a large skillet or saucepan, cook onions in butter until soft but not brown. Stir in apple, almonds, seasonings and tomatoes. Cook a few minutes to develop flavors. Add rice and cook, stirring, until thoroughly heated.

Chicken and Rice – Gary Allen

- 1 whole fryer, cut up
- 1/2 stick butter
- 1 – 4oz can mushrooms (save liquid)
- 4 large onions, chopped
- 2 chicken bouillon cubes
- 1 cup regular uncooked rice

Brown chicken in butter. In an oven proof pan, add 2 chicken bouillon cubes that has been dissolved in 1 cup of hot water. Add onions and mushrooms. Cover with foil. Bake at 350° for 1 1/2 hours. Skim off the fat.

Add water to the saved mushroom juice up to 1 1/2 cups. And add to the pan. Add rice and butter. Continue cooking for about 1 hour, adding water when necessary.

Saucy Chicken and Rice

2/3 cup celery slices
1/2 cup chopped onion
2 tablespoons margarine
2 tablespoons flour
2 cups chopped tomato
2 cups chopped cooked chicken
1/2 lb. Velveeta pasteurized process cheese spread, cubed
1/2 teaspoon basil leaves
4 cups hot cooked rice

Sauté celery and onion in margarine; blend in flour. Add tomato, chicken, process cheese spread and basil; stir until process cheese spread is melted. Serve over rice.

Variation: Substitute 2 cups chopped cooked turkey for chicken.

Spicy Hamburger Rice – Dale Allen

1 lb. Ground beef
1 onion, chopped
1 stalk celery, chopped
garlic salt
parsley
Sauté, and drain fat

*To above, add:

1 cup uncooked rice
2 3/4 cups water
1 tsp. Salt
2 packages Lipton Cup-a-Soup Tomato (or tomato paste)
1 can Rotel tomatoes
1/2 tsp. Oregano
1 bay leaf
salt and pepper to taste

*Bring to a boil, turn heat down, cover and simmer 20 minutes.

Crock Pot Chicken Rice and Tomatoes

Dale Allen

1 cup regular uncooked rice
1 cup long grain uncooked rice
1 whole chicken, cut up
1/2 stick margarine
2 large onion, chopped
1 quart jar tomatoes with juice
2 cans mushrooms with juice
3 chicken bouillon cubes
3 cups water
2 bay leaves
garlic salt
1/2 tsp. Paprika
salt and pepper to taste

Brown chicken in pan with 1/2 stick of margarine to seal in the juices. Add all of the ingredients, except for the chicken to a crock pot. Add water. Place chicken on top, sprinkle with paprika. Cook on low for 8 hours. Check now and then to see if water needs to be added.

Spinach Rice Casserole

1 – 10oz package frozen spinach, cooked, drained, and cooled
3 cups cooked rice
3/4 pound Cheddar cheese, grated (save some for top of casserole)
1/4 cup melted butter or margarine
1 teaspoon onion flakes
4 eggs
1 cup milk
1 teaspoon Worcestershire sauce
2 teaspoons salt, if desired

Preheat oven to 350 degrees. In a large bowl, combine spinach, rice, cheese, butter, and onion flakes. In another bowl, mix eggs, milk, Worcestershire sauce, and salt. Add to rice mixture and mix well. Put in a greased 2-quart baking dish.

Bake for 35 to 40 minutes or until middle of casserole is cooked.

Note: A dash of Cajun seasoning gives it a kick.

Super Fried Chicken

2 cups pancake mix
2 (0.7-ounce) packages Italian salad dressing mix, divided
1/3 cup club soda
1 egg, beaten
3 pounds chicken pieces, skinned

Combine pancake mix and 1 package salad dressing mix; mix well, and set aside. Combine club soda, egg, and remaining salad dressing mix; stir well. Dip chicken in club soda mixture; dredge in pancake mixture. Allow chicken to drain 5 minutes.

Heat 2 inches of oil in a large skillet to 400°; add chicken, and fry 3 to 5 minutes or until golden brown.

Place chicken on a lightly greased jellyroll pan; bake, uncovered, at 350° for 30 minutes.

Traditional Fried Chicken

2 cups milk
2 eggs, beaten
2 tablespoon's butter or margarine, melted
2 teaspoon's paprika
1½ teaspoon's salt
1 teaspoon pepper
1 (2½ to 3 pound) broiler-fryer, cut up and skinned
Additional pepper
All-purpose flour
Vegetable oil

Combine first 6 ingredients; mix well. Place chicken in a shallow pan, and pour milk mixture over top; refrigerate at least 15 minutes. Remove chicken from liquid.

Sprinkle lightly with additional pepper, and dredge in flour. Let stand 5 minutes. Heat 1 inch of oil in a large skillet to 325°; add chicken and fry 30 minutes or until golden brown, turning once. Drain on paper towels.

Spicy Country Fried Chicken

1 cup all-purpose flour
2 teaspoons garlic salt
2 teaspoons pepper
1 teaspoon paprika
1/2 teaspoon poultry seasoning
1/2 cup milk
1 egg, beaten
1 (2½ to 3 pound) broiler-fryer, cut up and skinned
Vegetable oil

Combine first 5 ingredients in a plastic or paper bag; shake to mix, set aside. Combine milk and egg; mix well. Place 2 or 3 pieces of chicken in bag; shake well. Dip chicken in egg mixture; return to bag and shake again. Repeat procedure with remaining chicken. Heat 1 inch of oil in a large skillet to 325°; add chicken and fry 30 to 35 minutes or until golden brown, turning once. Drain chicken on paper towels.

Sunday Fried Chicken

8-10 pieces chicken
1/3 cup flour
1 Tbs. Salt
1/4 tsp. Pepper
1 tsp. Mixed herbs if desired
Crisco for frying

Coat chicken with combined flour and seasonings. Brown on all sides in hot Crisco. Reduce heat and cook uncovered for about 45 minutes, until chicken is tender. Or Deep Fry until done.

Mom's Fried Chicken

Cut up a whole chicken and salt it. Dip chicken in mixture of flour, salt, pepper, and seasoned salt. Have grease heating in skillet about 1/4 inch deep. Dip chicken in mixture of egg, little milk, salt, and pepper. Dip in same flour mixture again. Place in hot grease, Cook about 45 minutes until done

Garlic Fried Chicken

1 1/2 cups buttermilk
2 tablespoons lemon juice
2 cloves garlic, crushed
1/2 teaspoon salt
1/4 teaspoon pepper
3/4 teaspoon celery salt
1 (2½ to 3 pound) broiler-fryer, cut up and skinned
1 cup all-purpose flour
Vegetable oil

Combine first 6 ingredients; mix well. Place chicken in a shallow pan, and pour buttermilk mixture over top. Cover and refrigerate at least 3 hours or overnight. Remove chicken from liquid. Dredge chicken in flour. Heat 1 inch of oil in a large skillet to 325°; add chicken and fry 30 to 35 minutes, turning once. Drain chicken well on paper towels.

Spicy Oven Fried Chicken

1/2 cup Aunt Jemima Enriched White Corn Meal
1/2 cup all-purpose flour
1 1/2 teaspoons salt
1 1/2 teaspoons chili powder
1/2 teaspoon oregano leaves, crushed
1/4 teaspoon pepper
2 to 3 1/2 lb. Broiler-fryer, cut up
1/2 cup milk
1/3 cup butter or margarine, melted

Combine corn meal, flour, salt, chili powder, oregano and pepper. Dip chicken pieces in milk; coat with corn meal mixture, Place chicken, skin side up, in large shallow baking pan; drizzle butter over chicken. Bake in preheated moderate oven (375°F.) about 50 to 55 minutes or until done.

VARIATION: Substitute 1 tsp. Basil leaves, crushed, for chili powder.

Quick Cooking Lemon Chicken

1 cup chicken broth
1 cup fresh lemon juice
1 1/2 teaspoon dark soy sauce
3/4 cup packed brown sugar
6 tsp. Lemon zest (lemon rind)
1 egg
1/2 teaspoon salt
1/4 teaspoon white pepper
3/4 pound boneless, skinless chicken breasts, butterflied
1/4 cup cornstarch
1/3 cup cooking oil
1 1/2 teaspoons cornstarch dissolved in 1 tablespoon water
1 teaspoon toasted sesame seeds (see note)

Make a sauce by combining the chicken broth, lemon juice, soy sauce, brown sugar, and lemon zest in a small saucepan; set aside.

In a bowl, beat the egg lightly with the salt and white pepper. Dredge the chicken breasts with the cornstarch; dip into the egg batter and dredge in the cornstarch again. Let chicken pieces stand for 5 minutes. Just before cooking, shake off the excess cornstarch.

In a wok, heat the oil until hot. Pan-fry the chicken, a couple of pieces at a time, turning occasionally, until golden-brown, about 3 minutes on each side. Remove with a slotted spoon and drain on paper towels.

Bring the sauce to a boil over medium heat; add the cornstarch solution and cook, stirring until the sauce boils and thickens.

Cut the chicken across the grain into 1/2-inch slices. Place the chicken on a serving plate. Pour the sauce on top and sprinkle with the sesame seeds.

Note: To toast sesame seeds, place seeds in a small, dry pan and cook over low heat, swirling the pan to expose all surfaces to the heat. When the seeds look slightly colored and release their aroma, after 3 to 4 minutes, remove them from the heat immediately to avoid burning them.

Variation: Place on Rice. Use Steamed Savoy Cabbage to place around dish.

Lemon Chicken

3 lb. Chicken breasts, boned
1 tablespoon sherry
1 tablespoon soy sauce
1/2 teaspoon salt
2 eggs
1/4 cup cornstarch
1/2 teaspoon baking powder
2 cups vegetable oil
1/3 cup sugar
1 tablespoon cornstarch
1 cup chicken broth
1 tablespoon lemon juice
1 teaspoon salt
1 lemon
2 tablespoons vegetable oil

Preparation

- 1 In large bowl, combine chicken with sherry, soy sauce and salt; let it marinate for 15 minutes.
- 1 In small bowl, beat eggs, cornstarch and baking powder to form batter. In a wok, heat 2 cups oil to 350 degrees F. Coat chicken with batter; fry until browned. Cut into bite size pieces.
- 1 Combine sugar, cornstarch, broth, lemon juice and remaining 1 teaspoon of salt. Cut lemon into thin slices. In a wok, heat the two tablespoons of oil; add lemon slices and stir fry for 30 seconds. Slowly stir in cornstarch mixture. Stir until sauce is clear.
- 1 Pour sauce over chicken. Ready to serve.

Crock Pot Lemon Chicken

2 1/2 – 3 lb. Cut up chicken
1/4 cup flour
2 Tbs. Cooking oil
1 (6oz) can frozen concentrate lemonade, thawed
3 Tbs. Brown sugar
3 Tbs. Catsup
1 Tbs. Vinegar
2 Tbs. Cold water
2 Tbs. Cornstarch
Hot cooked rice

Combine flour with 1 1/4 tsp. Salt; coat chicken thoroughly. Brown chicken pieces on all sides in hot oil; drain. Transfer to crock pot. Stir together the lemonade concentrate, brown sugar, catsup, and vinegar; pour over chicken. Cover; cook on high heat setting for 3-4 hours.

Remove chicken; pour cooking liquid into saucepan. Return chicken to crock pot; cover to keep warm. Skim fat from reserved liquid. Blend cold water slowly into cornstarch; stir into hot liquid. Cook and stir till thickened and bubbly. Serve chicken with sauce over hot cooked rice.

Island Style Chicken

1 can (about 8 oz) pineapple chunks in heavy syrup
2 lb. Chicken parts
2 Tbs. Shortening
1 can Chicken Broth
1/4 cup vinegar
2 Tbs. Brown sugar
2 tsp. Soy sauce
1 large clove garlic, minced
1 medium green pepper, cut in squares
3 Tbs. Cornstarch
1/4 cup water
cooked parsleyed rice

Drain pineapple chunks, reserving syrup. In skillet, brown chicken in shortening; pour off fat. Add reserved syrup, broth, vinegar, sugar, soy, and garlic. Cover; cook over low heat 40 minutes. Add green pepper and pineapple chunks; cook 5 minutes more or until done. Stir occasionally. Combine cornstarch and water; gradually stir into sauce. Cook, stirring until thickened. Serve with cooked parsleyed rice.

Chicken Cacciataco

2 tsp. McCormick Season-All seasoned salt
1 – 3 lb. Chicken, cut up
1/4 cup oil
1 package (1.25 oz) McCormick Taco Seasoning Mix
1/2 cup water
1 (16oz) can tomatoes
cooked spaghetti

Sprinkle seasoned salt over chicken. Brown on all sides in hot oil. Drain. Combine seasoning mix, water and tomatoes, breaking up tomatoes. Pour over chicken. Cover and simmer 40 minutes. Serve over cooked spaghetti.

BBQ Chicken & Potato Bake

5 cups frozen Southern-style hash brown potatoes, thawed
1/2 cup chopped green bell pepper
1/4 cup chopped onion
1 Tbs. Butter, melted
2 cups (8 oz.) shredded Cheddar cheese, divided
4 boneless, skinless chicken breast halves (5 oz. Each)
1/2 cup barbecue sauce

Mix potatoes, peppers, onion, butter and 1 1/2 cups cheese in buttered 13"x9" baking pan. Coat chicken with barbecue sauce; place on top of potato mixture.

Bake in preheated 400°F oven 40 minutes or until chicken is cooked through. Top with remaining 1/2 cup cheese. Continue baking 5 minutes or until cheese is melted.

DropBooks **Baked Hen**

Preheat oven to 275°. Wash a 1 1/2 – 3 lb. Hen thoroughly. Remove the packet with gizzard and liver. Place the whole hen in a pan, add water to cover about half of the hen. Season to taste with salt and butter: this will make a broth when the hen is done. Add bay leaf. Place a foil on top of the pan. Cook about 1 hour and 45 minutes to 2 hours.

Remove the foil covering and pour out some of the broth into a pan to make dumplings.

Add a little butter to the top of the hen. Turn up the oven to 425° and bake hen for another 15 – 25 minutes.

Company Chicken

Gerrie Kerby

1 jar thin sliced dried beef
12-15 skinless, boneless chicken breasts
2 cans cream of chicken soup
16 oz Sour cream
1½ tsp. Pepper
1 tsp. Onion salt or powder
1 lb. Bacon

Line 9 X 13 pan with dried beef. Wrap each chicken breast with 1 slice of bacon, place on bed of dried beef. Combine remaining ingredients and pour over meat. Cover with foil. Bake at 325 degrees for 2 hours.

Note: The lady that gave me this recipe said it was delicious. I did not like it that well until I turned the leftovers into chicken salad for sandwiches. Try it: just cut up the chicken in its gravy, add sweet pickle relish, onion, and green pepper. Refrigerate, and serve cold on toasted bread with a big slice of tomato.

Mom's Barbecued Chicken

Whole chicken, cut up
1 1/2 green peppers
1 1/2 onions
1 bottle Barbecue sauce
salt and pepper to taste

Place chicken in oven safe glass pan. Cut up onion and green peppers; place over chicken. Season. Pour bottle of barbecue sauce over chicken. Bake at 350 degrees for 1 1/2 hour or so until done.

Arroz Con Pollo

Chicken, rice and peas, beautifully seasoned and cooked together instead of being served separately in the ordinary way.

2 teaspoons salt
1/2 teaspoon pepper
1/2 teaspoon paprika
2 pounds chicken thighs and drumsticks
2 tablespoons vegetable oil
1/2 cup chopped onion
1 teaspoon minced fresh garlic
1 1/2 cups water
1 16-ounce can whole tomatoes
1 chicken bouillon cube, crumbled
1 bay leaf
1/2 teaspoon dried oregano leaves
1 cup uncooked converted long-grain white rice
1 10-ounce package frozen green peas
1 2-ounce jar sliced pimientos, drained

Heat oven to 350°. Mix salt, pepper and paprika on wax paper. Rinse chicken parts and pat dry with paper towels. Sprinkle with salt mixture. In a 4 to 6 quart saucepan heat oil over moderately high heat. Add half the chicken and brown all over, about 10 minutes. Remove and drain on paper towels. Repeat with remaining chicken. Pour off all but 1 teaspoon of oil from pot. Add onion and garlic to pot and stir about 30 seconds, until onion is translucent. Add water and stir to loosen brown bits from bottom of pan. Add tomatoes, bouillon cube, bay leaf and oregano. Bring to a boil, sprinkle in rice, stir and cover. Bake 20 minutes; then toss rice with a fork and add chicken. Cover and bake 20 more minutes. Stir in peas with a fork and arrange pimientos on top. Cover and cook 8 to 10 minutes longer, until peas are hot.

Chicken and Dumplings

Yvonne Allen

Cut up a whole fryer into sections. Place the chicken in a pot, cover it with water, add 1 chopped onion, salt and pepper to taste. Boil for about 30 minutes; test thigh with a fork for tenderness.

Take chicken out of water. Remove the meat from the bones. Return the meat to the pot of broth. Add 1/4 – 1/2 tsp. Turmeric, and chicken bouillon.

When it begins to boil again, add 2 packages of frozen noodles (or make your own: see the Egg Noodles recipe below). Cook according to directions on the noodle package.

Add 1 can drained peas and 1 can drained mushrooms. Add a thickening of milk and flour (about 1 cup milk and 2 Tbs. Flour), by pouring slowly into the pot while stirring constantly until well blended. Cook to desired thickness.

Egg Noodles

Yvonne Allen

2 eggs

2 – 1/2 egg shells of milk (use 1/2 broken shell to measure with)

2 Tbs. Chicken fat or oil (from the top of chicken broth when cooled)

1+ cups flour

1 tsp. Baking powder

1/4 tsp. Salt

Beat eggs and milk until frothy, add oil and beat in.

To about 1 cup of flour, add 1 tsp. Baking powder, and 1 tsp. Salt. Stir the flour mixture into the egg mixture until you have a dough that is soft and stiff, you may need to add more flour.

Knead the dough a little. Roll it thinly, onto a well flowered cutting board. Sprinkle flour over the top in a thin layer. Roll the dough into a jellyroll. Slice into about 1/2 inch slices. Unroll the slices. You may use them now, or let them dry and use them later today.

Place in bubbling chicken broth. Cook for about 30 minutes or until done.

Mom's Oven Steak Supper

Round Steak

1 envelope onion soup mix
4 small carrots, chunked
2 stalks celery, sliced
2 potatoes, peeled and chunked
4-5 pats of butter
salt and pepper to taste

Line a pan with foil, enough to wrap over the top and seal.

Pound meat with a tenderizer, place in the center of the foil. Sprinkle the meat with soup, cover with the vegetables, dot with butter, and add the salt and pepper. Fold foil up and over the meat and vegetables, seal the foil. Bake at 450° for 1 1/2 hours.

Mom's Swiss Steak

2 lb. Round steak
2 1/2 cups stewed tomatoes
1 onion, sliced
1 Tbs. Worcestershire sauce
1/8 tsp. Pepper
1 tsp. Vinegar
1 garlic clove, minced
2 Tbs. Catsup
2 Tbs. Brown sugar
1 tsp. Salt
6 Tbs. Flour

Pound about 6 Tbs. Flour into sides of steak. Brown steak in hot fat in a skillet. Add all ingredients. Cover. Cook over low heat or in the oven at 300° for about 2-2 1/2 hours or until tender.

Uncover last 15 minutes to cook down to a thick sauce.

Mom's Down Home Round Steak

1 round steak
garlic powder
Worcestershire sauce
3 potatoes, sliced thick
3 carrots, sliced
1/4 head cabbage (optional)
1 can golden mushroom sauce, diluted with 1 cup water
salt and pepper
butter

Sprinkle steak with garlic powder and Worcestershire. Puncture steak on both sides with a fork. Put in roasting pot for the oven. Place steak on sheet of aluminum foil, large enough to enclose steak and vegetables. Add vegetables, salt, pepper, and dabs of butter. Add mushroom soup with water. Seal like a tent with the single piece of foil. Bake 2 – 2 1/2 hours at 300°.

Beef Jerky

3-5 lb. Lean meat (as arm roast, brisket, or rump roast), sliced 1/8 inch thick
1 bottle Liquid Smoke
1 bottle Worcestershire sauce
1 1/2 tsp. Garlic powder
1/2 tsp. Black pepper
2 Tbs. Soy sauce
salt, seasoned salt, and brown sugar to taste

Combine ingredients in shallow flat pan or bowl. Set aside for marinade.

Trim all visible fat from meat. Place in marinade, let set about 30 minutes.

Put the meat on a rack in the oven: just drape it over the oven wires. Set the oven at a low temperature (no more than 150°). Leave door to oven ajar; you are drying not cooking the beef. Turn beef after 3 hours. Total drying time is about 7-8 hours.

Company Liver with Onions

1 1/2 lb. Calf's or baby beef liver, cut into 1 inch strips

1/2 tsp. Salt

1/8 tsp. Pepper

2 onion, thinly sliced

6 Tbs. Butter or bacon drippings

1 – 8oz can sliced mushrooms

2 cups dairy sour cream, optional

1 tsp. Worcestershire sauce

Season liver with salt and pepper. In preheated electric skillet at 325 degrees, sauté onions in melted butter until tender. Add liver and brown on all sides.

Add mushrooms with liquid to liver and onions. Reduce heat to 200 degrees. Simmer for 10 minutes.

Add sour cream and continue cooking for an additional 10 minutes. Add Worcestershire sauce.

DropBooks

Mom's Meat Gravy

Save the grease from fried chicken or whatever meat you were cooking. Take the skillet off the fire. Add some flour to the grease and mix until smooth. The secret to adding flour is to add equal amounts of flour and grease. Put back on the fire. Pour in milk. Add salt, pepper, chicken bouillon cube (or beef). Stir all of the time until it boils so it won't lump. If it gets too thick, add more milk.

Mom's Batter

*Mix together:

1 cup flour

1 tsp. Baking soda

1 tsp. Salt

*Mix together:

1 egg

1 cup milk

*Add the dry ingredients mixture to the liquid mixture, and mix them together.

Mom's Cooked Cabbage

Slice cabbage into several sections. Place cabbage in skillet. Add 1 stick butter, 1 chopped onion, 1 cup water, 1 Tbs. Sugar, salt, pepper, 2 dashes hot pepper. Bring to a boil, turn down heat, cover with a lid. Cook until cabbage is tender.

Mom's Mashed Potatoes

Peel 2-3 large potatoes, cut into small pieces, place in a pot, cover potatoes with water. Cook, test with a fork to know when it is done. Drain the water. Add 3 Tbs. Butter, salt and pepper to taste. Mash them good. Add enough milk to whip them good.

Okra and Tomatoes

2 1/2 cups sliced okra
3 Tbs. Butter or bacon fat
2 medium onions, sliced
3 medium tomatoes or 2 cups cooked tomatoes
salt and pepper to taste
1 tsp. Sugar
Big pinch of brown sugar
1 hot pepper (optional)
1 –2 Tbs. Chile powder (optional)

Rinse okra thoroughly in cold water but do not rub pods. Remove stems and cut into 1/2 inch thick slices. Put butter in skillet; add onions and tomatoes. Sprinkle with salt and pepper; cover and simmer about 3 minutes. Slide okra slices over top of tomatoes to preserve green color. Sprinkle with salt, pepper and sugar. Cover and continue to simmer until okra is tender, about 5 minutes. Stir vegetables together. Season to taste. Serve hot.

Scalloped Cabbage

1 head large cabbage
1 cup medium white sauce
Black pepper
1 1/2 cups Ritz Cracker Crumbs
Velveeta cheese, sliced

Steam or boil cabbage until just tender. Cut into bite size pieces. Place 1/2 cabbage in buttered dish. Top with 1/2 the white sauce. Sprinkle generously with black pepper. Pour 1/2 the crumbs on top and top with cheese to cover. Repeat the cabbage, sauce, crumbs, and cheese. Bake at 350° about 20 minutes or till hot.

Note: Can be baked in a microwave

White Sauce

Use microwave. Melt 2 Tbs. Butter, stir in 2 Tbs. Flour, and add 1 cup milk. Heat 1 minute at a time until thick, stirring between every minute.

Easy Baked Beans

16 oz can Pork 'n Beans	16 oz Ranch house Style beans
16 oz Cambells Barbecued beans	1/2 cup catsup
1/2 cup brown sugar	1/2 cup onion, chopped
1/4 cup mustard	1/2 cup bacon bits

Mix all ingredients. Bake at 350° for 1 hour.

Patty's Baked Beans

1/2 to 1 cup ground beef, cooked	1/4 to 1/2 cup Picante sauce
Green Pepper, Chopped	1 Onion, chopped
2 Tbs. Worcestershire	1/4 cup Brown sugar
1 can Baked beans	2 cans pork'n'beans
1/2 cup KC Masterpiece BBQ sauce	1 1/2 Tbs. Chili Powder
1 tsp. Liquid smoke	Bacon, Cooked (optional)

Mix & bake in oven or microwave until hot

Baked Beans

1/4 tsp. Chili powder
4 slices bacon, chopped
1 can (14-17 oz) pork and beans with tomato sauce
1/2 tsp. Dry mustard
1 small onion, finely chopped
1/4 cup ketchup
2 Tbs. Brown sugar

Put bacon in microwave and crisp for about 3 minutes.

Combine beans, mustard, onion, ketchup, and brown sugar in a 1 quart glass casserole. Cover with an all glass lid or plastic wrap. Cook in microwave for 8 minutes at high; stir occasionally.

Top with cooked bacon. Cook covered in microwave about 2 minutes at high.

Patty's Stuffed Green Peppers

1\4 cup chopped onion
2 lb. Hamburger
1 package Lawry's taco seasoning
6-7 green peppers
2 8-oz tomato sauce
1 8-oz or 12-oz package cheddar cheese
1 cup rice, cooked
1\2 cup water
2 tsp. Salt
1\8 tsp. Pepper

Prepare peppers. Remove seeds. You may either cut off the top and leave the peppers whole, or slice them in 1\2. Place peppers in a covered dish, add a little water, and microwave for 6 minutes.

Cook onion and hamburger in pan, drain fat. Add 1 can tomato sauce, 1\2 cup water, rice, taco seasoning, salt, and pepper to the hamburger mixture.

Stuff peppers. Add a little water to the dish. Poor other can of tomato sauce on the peppers. Cook in microwave 12-14 minutes on 50% power, until done. Put cheese on peppers, and cook in microwave for 45 sec to melt cheese.

You can bake the peppers in the covered dish at 350 degrees for 20 minutes, just add the cheese at the beginning.

Yvonne's Stuffed Green Peppers

1\4 cup chopped onion

1\4 cup chopped celery

2 lb. Hamburger

1 package Lawry's taco seasoning

6-7 green peppers

1 8-oz tomato sauce, or 1 fresh chopped tomato

1 6-oz package cheddar cheese

1 6-oz package Monterey Jack cheese

1 cup rice, cooked

1 tsp. Parsley flakes

1\2 tsp. Chili powder

1\8 tsp. Cumin

dash Cayenne pepper

2 tsp. Salt

1\8 tsp. Pepper

Sauce

4 tbs. Chili sauce

2 tbs. Catsup

1\2 tsp. Sugar

1 tsp. Worcestershire

Prepare peppers. Remove seeds. You may either cut off the top and leave the peppers whole, or slice them in 1\2. Place peppers in a covered dish, add a little water, and microwave for 6 minutes. Cook onion, celery and hamburger in pan, drain fat. Remove from heat. Add 1 can tomato sauce (or chopped tomato), rice, taco seasoning, parsley flakes, chili powder, cumin, Cayenne pepper, salt, and pepper to the hamburger mixture.

Stuff peppers. Place in uncovered 9x9x2 inch pan.

In small bowl combine chili sauce, catsup, sugar, Worcestershire. Spoon over top of filled green peppers. Top with cheese. Pour 1\4 cup of water in bottom of pan. Bake uncovered at 350 degrees for 30 minutes.

Mom's Pinto Beans

*Sort and wash 1 pound brown beans. Put them in a heavy pan; add water to cover about 2 1/2 times their height in the pan.

*Add:

3/4 Tbs. Salt

pinch of pepper

4 slices uncooked bacon

1 Tbs. Chili powder

1 onion, chopped

1 quart of home canned tomatoes

2 tsp. Brown sugar

*Cover with a lid. Bring to a heavy boil, then turn down heat to low. Simmer 5 hours or until tender. Now and then check the water level, you may need to add more.

DropBooks

Glazed Carrots

Melt 1 Tbs. Butter in skillet; stir in 2 Tbs. Brown sugar and dash of salt. Add well drained cooked carrots. Heat, stirring occasionally until carrots are nicely glazed, about 3 minutes. Sprinkle with chopped mint leaves, if desired.

Scalloped Potatoes

3 Tbs. Butter
3 Tbs. Flour
1 tsp. Salt
1/4 tsp. Pepper
2 1/2 cups milk
6 medium potatoes, sliced
2 Tbs. Onion, chopped
paprika

Melt butter in 1 quart glass casserole in a microwave for 30 seconds. Add flour, salt and pepper; mix well. Add milk gradually, stirring constantly. Cook uncovered in microwave for 3-4 minutes, or until thickened; stir after first 2 minutes, then after each 30 seconds.

Pare potatoes and thinly slice them. Put half of the potatoes into greased 2 quart glass casserole. Cover with half the onion and half the sauce. Repeat layers. Cover with glass lid or plastic wrap. Cook in microwave 15-17 minutes, or until potatoes are tender; stir every 5 minutes.

Remove from oven and sprinkle with paprika

AuGratin Potatoes

Follow the recipe for Scalloped Potatoes, but add 1 cup shredded Cheddar cheese (3/4 cup for layering, and 1/4 cup for top).

Mediterranean Grilled Vegetables

1 pound Large onion
1 pound Red bell pepper
1 pound Green bell pepper
1 pound Yellow squash
1 pound Zucchini squash
1 cup Olive oil
1/3 cup Italian seasoning

Peel onions and cut top to bottom in large wedges. Cut tops from bell peppers, remove core, and cut in large top to bottom pieces. Trim ends from squash and cut in diagonal rounds, about 1/2" thick. Toss all vegetables in a large bowl with olive oil and seasoning, breaking up the onion wedges somewhat. Place in a single layer on a very hot grill (watch out for the flare ups!) and grill, turning occasionally, until peppers are slightly charred and veggies are tender (about 5 minutes). Serve immediately. These are also good refrigerated, then microwaved to reheat.

Grilled Bruschetta Toasts

1 loaf Italian bread, 1" slices
1/2 pint grape or cherry tomatoes, quartered
1 small yellow pepper, chopped
3 tbs.. olive oil
1 garlic clove, minced
2 Tbs. Fresh basil, chopped
3 Tbs. Parmesan cheese, grated

Preheat grill. Lightly toast both sides of bread slices for 2 minutes per side. Combine tomatoes, pepper, 1 Tbs. Oil, garlic and basil. Spoon tomato mixture onto toast and sprinkle with cheese.

Marinated Steak Kabobs

1 cup Onion, chopped
1/2 cup Vegetable oil
1/2 cup Lemon juice
1/4 cup Soy sauce
1 tablespoon Worcestershire sauce
1 teaspoon Mustard, prepared
1 pound Sirloin steak, cut in 2" cubes
1 large Green pepper, cut in 1" pieces
2 medium Onions, quartered
2 medium Tomatoes, quartered
1 cup Apple Wood Chips

Sauté onion in oil; remove from heat. Stir in lemon juice, soy sauce, Worcestershire sauce, and mustard; pour over meat and vegetables. Cover and marinate overnight in refrigerator. Remove meat and vegetables from marinade, reserving marinade. Alternate meat and vegetables on skewers. Soak Apple Wood Chips in water for 30 minutes. Prepare fire in grill. When the grill is up to temperature, add wood chips; let them start smoking. Grill kabobs 5 minutes on each side over coals or until desired degree of doneness, brushing frequently with marinade.

Meat and Vegetable Marinade

1/2 cup apple juice (or 1/2 cup orange juice)
2-3 limes, juice
1 1/2 tsp. Lime peel
2 cloves garlic, minced
6 Tbs. Olive oil
salt and pepper to taste
1 jalapeno pepper, seeded and chopped (optional)
3/4 tsp. Cumin
1/2 tsp. Paprika
1 1/2 tsp. Chili powder (optional)

Blend all ingredients to a coarse puree. Pour on meat and/or vegetables, marinate 6 hours or over night. Remove the meat and/or vegetables, reserving the marinade. Place the marinade in a saucepan; bring to a boil, reduce heat and simmer 1 minute. Whisk in 2 Tbs. Butter and 2 Tbs. Of either apple or orange juice. Spoon sauce over grilled meat and vegetables before serving.

Grilled Squash With Onions

6 medium yellow squash, cut into ½ inch slices

3 medium onions, cut into 1/2 inch slices

1/4 teaspoon garlic salt

1/4 teaspoon salt

1/8 teaspoon freshly ground pepper

2 tablespoons butter, cut into 8 pieces

1 Prepare a medium fire. Alternate squash and onion slices in rows on a large sheet of heavy-duty aluminum foil. Sprinkle vegetables with garlic salt, salt, and pepper. Dot with butter. Fold foil securely to seal.

2. Place foil package on grill set 4 to 6 inches from coals. Cook without turning until vegetables are crisp-tender when pierced with a fork, about 15 to 20 minutes

Grilled Yellow Squash

1 piece of foil per serving

1 whole squash per serving

butter

salt and pepper

poultry seasoning

very thin onion slices

Form small bowl from the foil to fit the squash. Slice squash in half lengthwise and score diagonally on each piece 3 or 4 times.

Butter generously and sprinkle on the rest of the ingredients.

Lay onion on top of squash. Put small amount of water in bottom of foil bowl and put both halves in foil bowl. Close and put on hot grill. Cook for about 25 minutes.

Grilled Squash Vinaigrette

2 Acorn squash (about 1 lb. Each), sliced into 1/2 inch-thick rings, seeded
5 T Olive oil
1 T Balsamic vinegar
1 T Lemon juice
Salt and pepper
1/2 c Julienned basil

Place squash in a steamer over boiling water, steam for 6 to 7 minutes. It will still be firm.

Meanwhile, heat charcoal grill or cast-iron grill pan. Brush squash slices with 1 tablespoon of the olive oil and grill until tender and browned. Arrange slices on a platter.

In a small bowl, combine vinegar, lemon juice, and salt and pepper to taste and slowly whisk in the remaining olive oil. Pour over the grilled squash. Garnish with basil.

Hot and Sweet Spice Rub

2 tsp. Chili powder
1 tsp. Paprika
1 tsp. Brown sugar, packed
1/2 tsp. Flour
1/2 tsp. Garlic salt
1/4 tsp ground cinnamon
1/4 tsp ground allspice
pepper and salt to taste

Combine all ingredients to use as a rub for 2 – 2 1/2 pounds of meat. Coat meat lightly with oil before applying rub. Grill.

Chipotle-Lime Marinated Grilled Pork Chops

4 boneless or bone-in chops, about 1-1/4 inches thick
1 chipotle chile, canned in adobo,* chopped OR 1 dried chipotle chile, rehydrated** and minced.***
2 teaspoons oregano
2 crushed garlic cloves
1/4 cup vegetable oil
2/3 cup lime juice
1 tablespoon chopped cilantro
1/2 teaspoon salt

Place chops in a large self-sealing plastic bag; combine remaining ingredients in a small bowl and pour over chops. Seal bag and refrigerate for 4-24 hours. Remove chops from marinade (discarding marinade) and grill over medium-hot coals for a total of 12-15 minutes, turning to brown evenly. Serve chops immediately.

*Save one tablespoon adobo sauce for Pinto Beans with Bacon, if desired.

**To rehydrate, cover chile with hot water for 10 minutes, let stand at room temperature. Drain and use as directed. Seed chile, if desired, to reduce piquancy a bit.

*** Always wear rubber gloves when handling hot chiles.

Grilled Corn on the Cob

Leave husks on a dozen ears of corn. Soak them under water for 30 minutes. Preheat gas grill. Cook, with cover down, on medium setting 25 to 30 minutes, or until done, turning frequently.

Baked Chicken Salad

3 cups chopped cooked chicken
1 1/2 cups celery slices
1 cup (4 oz) shredded cheddar cheese
1 Tbs. Chopped onion
1 Tbs. Lemon juice
1 1/2 tsp. Salt
dash pepper
mayonnaise
tomato slices
1 1/2 cups crushed potato chips

Combine chicken, celery, 1/2 cup cheese, onion, lemon juice, seasonings, and enough mayonnaise to moisten; mix lightly. Spoon into 1 1/2 qt casserole dish; top with tomatoes. Bake at 350 degrees for 35 minutes. Top with combined remaining cheese and chips; continue baking until cheese is melted.

Tuna Macaroni Salad

Patty Miller

1 can tuna
1 package shell macaroni, cooked
3 eggs, hard boiled and chopped
3/4 cup mayonnaise
1/4 cup onion, chopped
1 green pepper, chopped
1 can peas, drained
celery salt
3 tsp. Dry mustard
garlic powder or salt
salt and pepper to taste
1/4 tsp. Paprika
1/4 cup green olives, sliced

Lime Pineapple Salad

- 1 can (2 cups) crushed pineapple
- 1 package lime gelatin
- 1 Tbs. Lemon juice (optional)
- 1 cup whipping cream
- 1 cup American cheese, grated
- 1/2 cup chopped pecans

Empty entire can pineapple into saucepan and bring to boiling. Stir well so entire amount is hot. Add the package of lime gelatin and remove from heat. Stir until dissolved. Lemon juice added if desired.

Pour into bowl and let chill in refrigerator until partially set.

Fold in 1 cup of whipped cream and 1 cup of grated cheese. Add pecans. Pour into serving bowl and let chill in refrigerator several hours or overnight.

Pasta Salad

- 1 1/2 cups cooked corkscrew macaroni or spaghetti (3 ounces uncooked pasta)
- 1/3 cup reduced calorie creamy cucumber, French or Italian salad dressing
- 1/2 medium cucumber, quartered lengthwise and sliced
- 1/2 cup chopped green pepper
- 1 small onion, chopped (1/3 cup)
- 2 Tbs. Snipped parsley
- 1 cup cherry tomatoes, halved

In a colander, rinse cooked macaroni or spaghetti with cold water; drain well. In a large bowl combine the pasta and salad dressing. Toss to coat.

Add the cucumber, green pepper, onion and snipped parsley to the pasta mixture, Toss gently. Cover and chill for 4 to 24 hours.

Before serving, stir in cherry tomatoes.

Oriental Salad

From the kitchen of Fran and Ken Wagener

1 16oz pkg. Fresh shredded coleslaw mix
4 green onions, thinly sliced
1 3oz pkg. Chicken ramen noodles, broken up
1/2 –3/4 cup slivered almonds, toasted
1/2 –3/4 cup sunflower kernels
1/2 cup salad oil, (Fran says olive oil is best)
1/2 cup vinegar
1 tablespoon sugar
1/8 teaspoon pepper

Up to 1 hour before serving, combine slaw mix, onions, ramen noodles, (save seasoning packet for the dressing), almonds, and sunflower kernels in a salad bowl. Cover and chill.

In a screw top jar, combine oil, vinegar, pepper, and seasoning packet from noodles. Cover and shake well, chill.

At serving time, shake again, pour over salad and toss to coat.

Crunchy Salad – Lisa Greninger

1/2 cup sugar
1/2 cup vinegar
1 cup olive oil
1 package Cabbage Mix
1 bunch green onions
1 package slivered almonds
1 package sunflower seeds
2 packages ramen noodles, beef or chicken

Begin by mixing first three ingredients, and the season packets from the ramen noodles. Chill overnight. Break the ramen noodles into small pieces; add cabbage, almonds, sunflower seeds, and green onions. Just before serving, shake the dressing well, then pour on and enjoy.

Diana's Salad

Bag of Mixed Greens
Grapes, sliced
Cucumbers, sliced
Cranberries, dried

Dressing:

1\4 cup sugar
1\4 cup vinegar
1 1\2 tsp. Sesame seeds
few toasted pecans
1 1\2 tsp. Olive oil
3\4 tsp. Poppy seed
1 tsp. Minced red onion
1\8 tsp. Salt

Make dressing 1 day ahead. Wait until time to serve to mix. Wait to put pecans on at Serving time.

Cherry Fluff Salad

1 can sweetened condensed milk
1 can cherry pie filling
1 small Cool Whip
1 small can crushed pineapple, drained
1\4 cup chopped pecans

Mix all the ingredients. Refrigerate over night.

Crock Pot Stew

2 lb. Stew meat (or cooked roast)
2 medium potatoes
2 medium carrots
1 tsp. Salt
1 tsp. Pepper
1 bag frozen vegetables
frozen or fresh okra
1 medium onion, chopped
fresh mushrooms
1 small green pepper
1 –2 stalks of celery, and tops
2 – 8oz cans of tomato sauce
Pour in V-8 Vegetable Juice until 1 inch from top
Add water if necessary
brown sugar to taste
Cook on low heat about 8 hours.

Cream of Potato Soup

8 large potatoes
1 lb. Bacon
4 onions, chopped
1/2 gallon milk
1 clove garlic
3 tsp. Seasoned salt
1 1/2 tsp. Celery salt
1/2 tsp. Pepper

Peel and boil the potatoes in water barely to cover. Sauté the bacon and drain it well, reserving the fat. Crumble the bacon and set it aside. Sauté the onions in the fat. Heat the milk. Puree the cooked and drained potatoes and onions in a food processor or blender. Add them to the milk. Stir in the bacon and seasonings and heat the soup through.

Taco Soup

1 can black beans, rinse & drain
1 can corn (or equivalent amount of frozen corn)
3 cans chicken broth (3 cups)
1 can northern beans, rinse & drain
1 can pinto beans
1 large jar (quart size) thick & chunky salsa
1..□.□.□.□.□.□□□□ chicken breasts, cooked and cut into small bite size
pieces
salt & pepper to taste

Combine ingredients in a large stock pot. Bring to a boil & simmer 5 minutes. Serve with tortilla chips and shredded cheese. This makes a LARGE amount of soup so it is good to share with friends. Also freezes well.

Cream of Chicken and Vegetable Soup

Chicken, whole
9 chicken bouillon cubes
3 celery sticks with tops
3 carrots, chunked
1 bag frozen mixed vegetables
1 pt. Whipping cream
1 c. flour
Salt and pepper to taste

Cut whole chicken into 1/4's, place in a pot. Add 6 bouillon cubes, 3 celery sticks and tops, and 3 carrots, chunked. Add water to cover chicken. Boil chicken 40 minutes or until done. Remove from heat.

Save all the liquid, throw away celery tops. Debone the chicken and add back to the liquid. Bring to a boil, then add one bag of frozen mixed vegetables, continue boiling. Add 1 pint whipping cream and thicken with a mixture of flour and water. Add salt and pepper to taste plus 3 more chicken bouillon cubes.

Chicken Tortilla Soup

1 quart water
1 package ranch dressing
1 package taco seasoning
1 can yellow hominy
1 can white hominy
1 can ranch style beans
1 can diced tomatoes
1 cubed yellow squash
1 cubed zucchini
2-3 pounds chicken (cooked)

Add all ingredients together without draining. Cook until vegetables are tender. Add cooked chicken and serve over tortilla chips topped with cheese.

Reuben's Sandwich

French bread
packages corn beef
Swiss cheese
sauerkraut
Creamy Italian dressing

Take bread lengthwise (slice if necessary) and butter the outside. Place bottom half of bread on aluminum foil (use enough foil to be able to wrap over and enclose both halves). Put on meat, layered with cheese. Heat sauerkraut, drain well; you could even squeeze out juice. Place sauerkraut on layered meat, add more cheese. Put top piece of bread on. Wrap it up with the aluminum foil, and place on cookie sheet. Bake in oven at 350^o for 20 minutes or until cheese is melted. If desired, serve with bread and butter pickles.

Sloppy Joes

1 lb. Lean ground beef
1 (8 oz) can tomato sauce
1 Tbs. Salad mustard
1 Tbs. Dry minced onion
1/2 tsp. Salt
6 hamburger buns

Wrap buns in foil and heat in warm oven (250°) for 15 minutes. Brown beef in skillet. Drain. Add seasoning and cook 10 minutes, stirring often. Spoon into warm buns.

Sliced Steak on a Bun

1/2 LB round steak
2 Tbs. Soy sauce
1/2 tsp. Sugar
1 Tbs. Butter
2 small green peppers
2 medium onions, halved and thinly sliced
1 Tbs. Salad oil
6 hamburger buns

Cut steak into thin diagonal slices about 1/8 inch thick.

Combine soy sauce, sugar, and 1 Tbs. Water in a shallow dish. Place steak slices in mixture, and marinate 30 minutes.

Cut peppers in half; remove ribs and seeds; slice into 1/4 inch strips. In hot butter in heavy skillet, sauté peppers and onions stirring until lightly browned (about 10 minutes). Remove peppers and onions; keep them warm.

Add oil to a skillet. Add steak slices and the marinade. Over high heat, stir-fry until browned (3-4 minutes). Add onions and peppers. Over high heat, cook until liquid in pan is almost gone (3 minutes). Serve on buns.

Cheese Sauce

2 Tbs. Butter

2 Tbs. Flour

Note: if you want thicker sauce use 4 Tbs. Of butter and 4 Tbs. Flour

1 tsp. Salt

2 cups milk

1/2 tsp. Dry mustard

1 cup shredded cheese

Melt butter in 1 quart glass casserole in a microwave. Add flour and salt, blend to a smooth paste. Add milk gradually, stirring constantly.

Cook uncovered in microwave 4 minutes (or until thickened); stir after 2 minutes, then at the end of each 30 seconds.

Add dry mustard and cheese, mix. Cook uncovered in microwave for 1 minute, then stir.

Six Layer Bean Dip

1 can (16 oz.) Ranch Style Refried Beans

1 cup shredded Cheddar cheese

1 cup dairy sour cream

1 1/2 cups shredded lettuce

1 medium tomato, chopped

2 scallions, chopped

Tortilla chips

Spread the refried beans in the bottom of a greased 1 1/2 quart casserole. Sprinkle with cheese; cover. Bake in a 350°F oven for 25 minutes; remove cover. Continue baking until cheese is melted. Remove from oven. Spread sour cream over beans. Top with lettuce, tomato and scallions. Serve immediately with tortilla chips.

Five Layer Bean Dip – Patty Miller

1st Layer: Refried Beans (2 cans)

2nd Layer: Rotel tomatoes, drained

3rd Layer: Sour Cream

4th Layer: Black olives

5th Layer: Grated Cheddar cheese

Rosie's Seven Layer Bean Dip

Layer 1

2 cans of Frito-Lay bean dip

*spread both cans of dip onto your serving platter

Layer 2

1 – 4oz. Pkg. Of Cream Cheese

1 – 8oz. Container of “Hiland” sour cream & chive dip

1/2 pkg. Of McCormick's original taco seasoning

*First allow cream cheese to soften. Then mix cream cheese and taco seasoning together. Add sour cream & chive dip, mix thoroughly. Spread on top of bean dip layer leaving approximately 1 inch of bean dip showing.

Layer 3

3 Avocados (very ripe)

1/4 cup Miracle Whip (light is okay but Fat Free doesn't work!!)

2-3 Tablespoons Lemon Juice

1/2 tsp. Salt & 1/4 tsp. Pepper

1/4 cup finely chopped green onion

*Peel & mash avocados. Than add the other ingredients in the order listed. Don't be afraid to add the salt. It helps the Miracle Whip and lemon juice flavors blend

Layer 4 1/2 Cup chopped green onion

Layer 5 1 small can “sliced” black olives

Layer 6 2 Roma tomatoes chopped (removes seeds first)

Layer 7 1/2 to 1 cup grated sharp cheddar cheese

Dale's Salsa

1 can of RoTel Mexican tomatoes
1 can of diced tomatoes (green peppers and onions)
2 fresh tomatoes (diced)
1-2 tablespoons fresh lime juice
5 tablespoonfuls of diced fresh Cilantro
Little sugar to taste
Little Long John Silvers malt vinegar to taste

Ken's Salsa

10 cups tomatoes, peeled and chopped
(see recipe on How to Can Tomatoes for an easy way to remove peelings)
1 large onion, chopped
6 Anaheim Peppers, seeded and chopped
2 Pasilla Peppers, seeded and chopped
2 Serrano Peppers (more as desired for more heat), seeded and chopped
4 heaping tsp. Chopped garlic
1\4 – 1\2 cup cider vinegar
1 Tbs. Salt
1\2 tsp. Cumin
1\2 tsp. Cilantro (dry flakes), or fresh is better (2 Tbs.+)
2 Tbs. Sugar, or more to taste

Caution: Be sure to wear rubber gloves when seeding and chopping hot peppers, so that you will not bum your hands from the hot pepper oil. If you do burn your hands: try washing your hands in lemon or lime juice, and take ibuprofen.

Mix all of the ingredients. Bring to a boil. Cook until liquid is reduced to desired consistency. Stir frequently to prevent scorching. Freeze in containers.

Picante Sauce

2 quarts tomatoes, *peeled
2 medium green peppers
2 medium onions
2 cloves garlic
3 jalipeno peppers and/or other types, keep seeds
3/4 cup vinegar
3 Tbs. Sugar
2 tsp. Salt
1/4 tsp. Oregano
1/4 tsp. Cumin

Blend the ingredients in a blender; on chop first, then grind. Cook until thick as thick as you prefer. Seal in jars.

Note: An easy way to peel tomatoes: look at the recipe on How to Can Tomatoes for the instructions.

Pickled Banana Peppers

banana peppers
3 cups salt
1 cup vinegar
1 clove garlic per jar
1 grape leaf per jar
1 bunch dill per jar

Thoroughly wash peppers. Make small slit in each one in two places. Put the peppers in a brine made of 1 gallon water to 2 cups of salt. Use a weight to hold pepper under the brine.

Next day, drain well, and pack peppers into sterilized jars. To each jar add 1 garlic clove, 1 grape leaf, and 1 bunch of dill. Make a pickling solution of 1 gallon water, 1 cup salt, and 1 cup vinegar. Bring the solution to the boiling point, pour over peppers in jars, filling, and sealing one jar at a time.

Pickled Okra

*Wash fresh, tender okra, and pack it into sterilized jars.

*To each pint jar add:

1 hot pepper pod

1 garlic clove or 1/3 – 1/2 tsp. Garlic powder

1 tsp. Dill seed

*Make a brine by boiling until salt dissolves:

1 quart vinegar

1/2 cup salt

1 quart water

*Pour brine over okra and seal. Makes 10 pints.

Pickled Okra

3 cups white vinegar

3 cups water

6 Tbs. Canning salt

Bring ingredients to a boil.

Pack okra in sterile pint jars.

Add following to jars of okra:

1 clove garlic

1/2 tsp. Dill seed

1/2 tsp. Mustard seed.

Pour solution into pint jars and seal. Store 3 weeks or more before eating.
Makes about 5 pints.

Pickled Green Tomatoes

2 quarts water
1 quart cider vinegar
1 cup canning pickling salt
Bring ingredients to a boil.

In canning jars put:

1 clove garlic
1 tsp. Dill seed
1/2 tsp. Dill weed
1/2 tsp. Ground red pepper or 1 whole dried pepper
green tomatoes
green peppers

Pour liquid in jar. Seal while hot.

NOTE: Substitute eggs for the green tomatoes for **Pickled Eggs**.

Fire & Ice Tomatoes

Dora Gray

3/4 cup vinegar
1/4 cup water
1 1/2 teaspoon mustard seed
1 1/2 teaspoon celery seed
1 1/2 teaspoon salt
4 1/2 teaspoon sugar
1/4 teaspoon ground red pepper
6 medium tomatoes
1 green pepper
1 onion sliced

Combine vinegar, water & seasoning, boil 1 minute. Pour cool mixture over quartered tomatoes & vegetables. Refrigerate several hours, stir & serve.

Mom's Vinegar Cucumbers

1 cup vinegar
1/2 cup sugar
1/2 cup water
2 sprinkles celery seed
dash pepper
dash salt
cucumbers
onion

Peel and slice cucumbers and onions. Add liquid. Chill in refrigerator

How to Can Tomatoes

Canning tomatoes is easy if you follow these directions:

Loosen the skins of 15 pounds ripe tomatoes. Dip tomatoes, one at a time, in boiling water for 1/2 minute. Then, dip them quickly in cold water. Peel the tomatoes.

Remove stem ends and cores of tomatoes. Pack small or medium tomatoes whole. But large tomatoes in quarters or eighths. Use a spoon to remove excess seeds, if desired. Drain in colander. Before starting the canning procedure, heat the canning jars and rings in boiling water to make sure they are sterile.

For Cold Pack: Pack tomatoes in clean hot jars; press gently to fill spaces. Leave 1/2 inch headspace. Add no water. Add 1/2 teaspoon lemon juice and 1/4 teaspoon salt to each pint; 1 teaspoon lemon juice and 1/2 teaspoon salt to each quart. Adjust lids. Process in boiling water bath 35 minutes for pints; 45 minutes for quarts (start timing when water returns to boiling). Makes 12 pints or 6 quarts.

For Hot Pack: In 8 to 10 quart Dutch oven bring tomatoes to boiling, stirring constantly but gently. Pack hot tomatoes into clean hot jars; leave 1/2 inch headspace. Add 1/2 teaspoon lemon juice and 1/4 teaspoon salt to each pint; 1 teaspoon lemon juice and 1/2 teaspoon salt to each quart. Adjust lids. Process in boiling water bath 10 minutes for pints and quarts (start timing when water returns to boiling). Makes 12 pints or 6 quarts.

Slush Punch

Carol Pendergraft

3 cups water
3 cups sugar
3 oz package cherry Jello (or any flavor)
46 oz can pineapple juice
1 quart Sprite or 7-Up

Heat water and sugar to simmering and stir until all sugar dissolves. Remove from heat and stir in Jello until thoroughly dissolved. Add pineapple juice. Mix thoroughly and freeze. Just before serving, chop or mash up frozen mixture. Add 1 quart Sprite or 7-Up. Stir well.

Lemonade or Limeade

1 cup sugar
5 cups cold water
1 cup lemon or lime juice

Dissolve sugar in 1 cup water and lemon or lime juice. Add remaining cold water. Serve over ice.

Chocolate Chip Cookies

Dale's Favorite

- 1 cup shortening (or 3/4 cup butter)
- 1 cup packed light brown sugar
- 1/2 cup sugar
- 1 tsp. vanilla
- 2 eggs
- 2 1/4 cups flour
- 1 tsp. baking soda
- 1 tsp. salt
- 2 cups (12 oz pkg.) Hershey's baking chips or milk chocolate
- 1 cup chopped pecans (optional)

Cream shortening, brown sugar, sugar, and vanilla until light and fluffy. Add eggs and beat well. Combine flour, baking soda, and salt; add to creamed mixture. Stir in chocolate chips and pecans. Drop by tsp. onto ungreased cookie sheet. Bake at 375° for 8-10 minutes (light brown) or until done.

Nestle Toll House Pan Cookies

- 2 1/4 cups unsifted flour
- 1 tsp. soda
- 1 tsp. salt
- 1 cup butter, softened
- 3/4 cup sugar
- 3/4 cup firmly packed brown sugar
- 1 tsp. vanilla
- 2 eggs
- 1 12-oz package (2 cups) Nestle Toll House Morsels
- 1 cup chopped nuts

Preheat oven to 375°. In a small bowl, combine flour, soda, and salt; set aside. In a large bowl, combine butter, sugar, brown sugar, and vanilla; beat until creamy. Beat in eggs. Gradually add flour mixture; mix well. Stir in Nestle Toll House Morsels and nuts. Spread into greased 15x10x1inch baking pan. Bake at 375° for 20-25 minutes. Cool; cut into squares.

Chocolate Chunk Cookies

2-1/2 cups old fashioned or quick oats, uncooked
2 cups flour
1 teaspoon baking powder
1 teaspoon baking soda
1/2 teaspoon salt
1 cup unsalted, butter
1 cup granulated sugar
1 cup packed brown sugar
2 eggs
1 teaspoon Vanilla
1 (12 oz.) pkg. Semi-Sweet, or Milk Chocolate Chips, or Chocolate Chunks
1 (6 oz.) bag Walnut Pieces

Place small amount of oats in blender or food processor container. Process until powdered. Repeat until all oats are powdered. Combine oats, flour, baking powder, baking soda and salt; mix well. Beat butter and sugars with electric mixer until light and fluffy. Blend in eggs and vanilla. Add dry ingredients to sugar mixture; mix well. Stir in chocolate and walnuts. Chill at least 1 hour.

Form heaping tablespoons of mixture into golf ball-size balls; place 2 inches apart on ungreased cookie sheet. Bake at 375°, 12 to 15 minutes or until lightly browned. Cool on cookie sheet 1 minute. Remove cookies to wire rack to cool.

TO FREEZE DOUGH: Roll chilled dough into five 10x1-1/2 inch logs. Wrap in foil or freezer proof plastic wrap. Freeze up to two months.

TO BAKE FROZEN COOKIES: Preheat oven to 375°. For large cookies, slice log into 3/4" slices, halve. For bite size cookies, slice log into 1/2" slices; quarter. Place chunks on cookie sheet. Bake 12-15 minutes for large cookies, 8-10 minutes for bite size. Cool on cookie sheet 2 minutes; remove and cool on rack. For moist cookies store in airtight container after cooling 5-10 minutes.

Each log makes approximately 2 dozen large or 5 dozen bite-size cookies.

Steve's Butterscotch Cookies

- 1 package butter cake mix
- 1 package instant butterscotch pudding
- 1/4 cup flour
- 3/4 cup oil
- 1 egg
- 1 package butterscotch chips

Mix all ingredients. Form into balls. Bake 350^o, 12 minutes, or until done.

Sugar Cookies

Sift together and put aside:

- 2 3/4 Cups Sifted All-purpose or Instant Flour
- 1 Teaspoon Baking Powder
- 1/2 Teaspoon Salt
- 3/4 Cup Soft Butter or Margarine
- 1 Cup Sugar
- 2 Eggs
- 1 Teaspoon Vanilla Extract or a combination of Vanilla and Almond Extracts

Beat butter, sugar, eggs and vanilla with mixer or spoon, blending until smooth. Beat in flour mixture with mixer or spoon until smooth. Chill 1 hour or until firm. Roll a small amount of dough at a time to 1/8" thickness. Use floured board. (Keep remaining dough in refrigerator until ready to use.) Cut dough in desired shapes with floured cookie cutters. Put on greased cookie sheets. Bake in preheated oven (375 degrees) for 8-10 minutes or until pale brown. Remove to wire racks to cool.

Decorate. (Suggest Confectioners' Sugar Frosting, tinted as desired.)

Confectioners' Sugar Frosting

Cream 3/4 cup soft butter or margarine and 1/4 teaspoon salt. Gradually beat in 3 cups sifted confectioners' sugar alternately with 4 to 6 tablespoons scalded light cream. Add 1 teaspoon vanilla extract and beat until creamy and of good spreading consistency. Tint, as desired, with vegetable coloring.

Granny's Sugar Cookies

Gladys Allen

3 1/4 cups flour
1/2 tsp. soda
1 tsp. salt
1 tsp. nutmeg
1 cup shortening (or 1/2 margarine and 1/2 shortening)
1 1/2 cups sugar
2 eggs
1 cup milk with 3 tsp. vinegar
1 tsp. vanilla or lemon
1 flat can crushed pineapple, drained

Mix dry ingredients and set aside. Mix and beat remaining ingredients. Sprinkle top of cookie with sugar/cinnamon mixture. Grease and flour pan. Bake at 400 degrees for 10-12 minutes.

Cynthia's Sugar Cookies

1 1/3 cups shortening
1 1/2 cups sugar
2 tsp. vanilla
2 eggs
8 tsp. milk
3 cups sifted flour
3 tsp. baking powder
1/2 tsp. salt

Thoroughly cream shortening, sugar, and vanilla. Add eggs and milk; beat till light and fluffy. Sift together dry ingredients; blend into creamed mixture. Cover and chill. Form into 1 inch balls. Roll in sugar. If desired, flatten each by pressing with fork tines. Bake at 375° about 10-12 minutes.

Brownie Biscotti

1/3 cup butter, softened
2/3 cup white sugar
2 eggs
1 teaspoon vanilla extract
1 3/4 cups all-purpose flour
1/3 cup unsweetened cocoa powder
2 teaspoons baking powder
1/2 cup miniature semisweet chocolate chips
1/4 cup chopped walnuts
1 egg yolk, beaten
1 tablespoon water

Preheat oven to 375 degrees. Grease baking sheets, or line with parchment paper. In a large bowl, cream together the butter and sugar until smooth. Beat in the eggs one at a time, then stir in the vanilla. Combine the flour, cocoa and baking powder; stir into the creamed mixture until well blended. Dough will be stiff, so mix in the last bit by hand. Mix in the chocolate chips and walnuts.

Divide dough into two equal parts. Shape into 9x2x1 inch loaves. Place onto baking sheet 4 inches apart. Brush with mixture of water and yolk. Bake for 20 to 25 minutes in the preheated oven, or until firm. Cool on baking sheet for 30 minutes.

Using a serrated knife, slice the loaves diagonally into 1 inch slices. Return the slices to the baking sheet, placing them on their sides. Bake for 10 to 15 minutes on each side, or until dry. Cool completely and store in an airtight container.

Chocolate Oatmeal Cookies

2 1/2 cups sugar

1/2 cup milk

3 Tbs. cocoa

1 stick butter

Cook above ingredients 3 minutes stirring constantly. Remove from heat.

Add:

1/2 cup peanut butter

3 cups instant or regular oats

1 tsp. vanilla

Mix all of above well. Drop by tsp. on wax paper. Keep refrigerated for freshness.

Peanut Butter Oatmeal Cookies

1 cup margarine

1 cup peanut butter

1 cup granulated sugar

1 cup firmly packed brown sugar

2 eggs, beaten

1 teaspoon vanilla

2 cups quick-cooking rolled oats

1 1/4 cups unsifted all-purpose flour

1 teaspoon baking powder

1 teaspoon baking soda

1/4 teaspoon salt

Preheat oven to 350°. In a large bowl, beat together margarine and peanut butter until smooth. Beat in the sugars until smooth, then beat in the eggs and vanilla. In a small bowl, blend together remaining ingredients and add them, a little at a time, to the peanut butter mixture. Drop the dough by rounded teaspoonfuls on ungreased baking sheets. Bake 12 minutes, or until lightly browned. Remove from baking sheets and cool completely on wire racks. Store in tightly covered containers or freeze.

Old Fashioned Oatmeal Cookies

3/4 cup shortening
1 cup firmly packed brown sugar
1/2 cup sugar
1 egg
3 cups instant or regular oats
1/4 cup water
1 tsp. vanilla
1 cup flour
1/2 tsp. salt
1/4 tsp. soda

Preheat oven to 350°. Beat together shortening, sugars, egg, water and vanilla until creamy. Add combined remaining ingredients. Mix well. Drop by rounded tsp. onto greased cookie sheet. Bake for 12-15 minutes.

Special Oatmeal Cookies

1 1/2 cups flour
1 tsp. soda
1 tsp. salt
2 tsp. ground cinnamon
1/2 tsp. ground nutmeg
1 cup shortening
1 cup sugar
1 cup firmly packed brown sugar
2 eggs
1 tsp. lemon extract
3 cups quick cooking oats, uncooked
1 cup chopped pecans

Combine first 5 ingredients, set aside. Cream shortening and sugar until light and fluffy; beat in eggs and lemon extract. Add flour mixture, mixing well. Stir in oats and pecans. Shape dough into 1 inch balls, and place on lightly greased cookie sheets. Bake at 350° for 10-12 minutes.

Chocolate 'N' Oat Bars

1 cup unsifted flour
1 cup quick cooking oats
3/4 cup firmly packed light brown sugar
1/2 cup butter, softened
1 (14 oz) can Sweetened condensed milk
1 cup chopped pecans
1 6 oz package (1 cup) semisweet chocolates

Preheat oven to 350° (325° for glass). In bowl, combine flour, oats, brown sugar, and butter. Mix well. Reserving 1/2 cup press remaining oat mixture on bottom of 13x9 inch baking pan.

Bake 10 minutes. Pour sweetened condensed milk evenly over crust. Sprinkle with pecans and semisweet chocolates. Top with remaining oat mixture; press down. Bake 25-30 minutes or until lightly browned. Cool. Store covered at room temperature.

Snickerdoodles

1/2 cup butter
1/2 cup shortening
1 1/2 cups sugar
2 eggs
1 3/4 cups flour
2 tsp. cream of tartar (or 1 tsp. baking powder)
1 tsp. soda
1/4 tsp. salt
3 Tbs. sugar
2 tsp. cinnamon

Heat oven to 375°. Mix thoroughly butter, shortening, sugar, and eggs. Blend in flour, cream of tartar, soda, and salt. Shape dough by rounded tsp. into balls. Mix 3 Tbs. sugar and cinnamon; roll balls in mixture. Place 2 inches apart on ungreased cookie sheet. Bake 8-10 minutes or until set. Immediately remove from baking sheet.

Cynthia's Peanut Butter Cookies

1/2 cup shortening
1/2 cup peanut butter
1/2 cup sugar
1/2 cup brown sugar, packed
1 egg
1 1/4 cups flour
3/4 tsp. soda
1/2 tsp. baking powder
1/4 tsp. salt

Mix thoroughly shortening, peanut butter, sugar, brown sugar, and egg. Blend in flour, soda, baking powder and salt. Heat oven to 375°. Shape dough into 1-inch balls. Place 3 inches apart on lightly greased baking sheet. With fork dipped in water, flatten in crisscross pattern to 2 inches. Bake 10-12 minutes or until set, but not hard.

Irresistible Peanut Butter Cookies

3/4 cup Peanut Butter
1/2 cup shortening
1 1/4 cups firmly packed light brown sugar
3 Tbs. milk
1 Tbs. vanilla
1 egg
1 3/4 cups flour
3/4 tsp. salt
3/4 tsp. baking soda

Heat oven to 375°. Combine peanut butter, shortening, brown sugar, milk, and vanilla in large bowl. Beat until well blended. Add egg, beat just until blended. Combine flour, salt, and baking soda. Add to creamed mixture, mix until blended. Drop by heaping teaspoonfuls 2 inches apart onto ungreased baking sheet. Flatten slightly in crisscross pattern with tines of fork. Bake at 375° for 7-8 minutes, or until set and just beginning to brown.

Crunchy Peanut Butter Chocolate Squares

1 package (6 oz) semisweet chocolate chips
1 cup light corn syrup
2 Tbs. butter or margarine
4 cups Kix cereal
1/2 cup creamy peanut butter
1 tsp. vanilla

Butter a 9x9x2 inches pan. Heat chocolate, 1/2 cup syrup and the butter in 2 quart saucepan over low heat, stirring until smooth. Remove from heat; mix in 2 cups cereal until well coated. Spread in pan. Heat peanut butter, remaining corn syrup and the vanilla in 2 quart saucepan over low heat, stirring until smooth. Remove from heat; mix in remaining cereal until well coated. Spread over mixture in pan. Refrigerate 30 minutes. Cut into about 2 inch squares. Refrigerate any leftover squares.

Pecan Fingers

3/4 cup shortening (1/2 butter or margarine, softened)
3/4 cup confectioner's sugar
1 1/2 cups flour
2 eggs
1 cup brown sugar, packed
2 Tbs. flour
1/2 tsp. baking powder
1/2 tsp. salt
1/2 tsp. vanilla
1 cup chopped pecans

Heat oven to 350°. Cream shortening and confectioner's sugar. Blend in 1 1/2 cups flour. Press evenly in bottom of ungreased baking pan, 13x9x2 inches. Bake 12 to 15 minutes. Mix remaining ingredients; spread over hot baked layer and bake 20 minutes until set. Cool. Cut into bars, about 3x1 inch.

Microwave No Bake Cookies - Patty Miller

2 cups sugar
5 Tbs. unsweetened cocoa
1/2 cup milk
1/2 cup (1 stick) butter
1/2 cup peanut butter
1/2 tsp. vanilla
3 cups quick cooking oats
1 1/2 cups shredded coconut (optional)

Combine sugar and cocoa in a 2 quart glass bowl. Stir in milk, and add butter. Cook uncovered in microwave for 4 minutes on High, or until mixture comes to a rolling boil. Stir well. Continue cooking 1 minute at High.

Remove mixture from oven and stir in remaining ingredients, mix thoroughly. Drop by tsp. onto waxed paper. Refrigerate to set.

No Bake Cookies - Patty Miller

2 cups sugar
4 Tbs. cocoa
1/2 stick margarine
1/2 cup milk
2 cups quick cooking oats
1/4 tsp. salt
1 tsp. vanilla
1/2 cup peanut butter
1/2 cup grated coconut (optional)

Mix sugar, cocoa, and salt in a 1 1/2 quart saucepan. Add margarine and milk, bring to a boil. Boil for 1 minute 45 seconds, stirring constantly. Remove from heat, add remaining ingredients. Mix for 1 minute. Drop by spoonfuls onto waxed paper. Chill until firm.

Brownies

1. Preheat oven to 350°. Using a paper towel, grease the bottom of an 9" by 13" rectangular cake pan with shortening. Coat with flour.
2. Put in a small Pyrex bowl:
3/4 cup cocoa
3/4 cup margarine (1 1/2 sticks)
Heat in the microwave on high for one minute intervals until margarine melts. Mix well.
3. Put into large bowl and mix with wooden spoon:
2 cups sugar
4 slightly beaten eggs
2 tsp. vanilla
4. Sift together on a piece of waxed paper:
1 1/2 cup flour
1 tsp. baking powder
1/2 tsp. salt
5. Add flour mixture to sugar mixture. Mix well.
6. Add chocolate mixture. Mix well.
7. Spread batter into greased pan. Bake 25-35 minutes or until toothpick comes out clean.

Brownies Frosting

1. Chop 1/4 cup pecans
2. Put in small Pyrex bowl:
1 square unsweetened chocolate (cover with wax paper). Heat in microwave on high for 1 minute. Add: 2 Tbs. margarine. Heat in microwave on high for 1 minute intervals until chocolate and margarine are melted. (keep covered with wax paper). Stir to completely mix.
3. Measure onto a piece of waxed paper:
2/3 cup powdered sugar. Add a pinch of salt
Add to chocolate mixture, mix well.
4. Add the following to the chocolate mixture:
1/4 tsp. vanilla
1 Tbs. hot water
Mix until smooth.
5. Drizzle chocolate glaze over brownies.
6. Sprinkle chopped pecans over glaze.

Chocolate Caramel Brownies

- 1 box (18 1/4 ounces) German or other chocolate cake mix
- 3/4 cup (1 1/2 sticks) butter, melted
- 2/3 cup evaporated milk, divided
- 1 cup chopped pecans
- 2 packages (7 ounces each) chocolate-covered caramels (see note below)
- 1 cup (6 ounces) semisweet chocolate chips

1. Preheat the oven to 350 degrees F. Coat a 9- by 13-inch baking dish with nonstick cooking spray.
2. In a large bowl, combine the cake mix, butter, 1/3 cup evaporated milk, and the pecans, stirring with a spoon until a dough forms. Press half the dough into the baking dish and bake for 6 minutes, reserving the remaining dough.
3. Meanwhile, in a medium saucepan, melt the caramels with the remaining 1/3 cup evaporated milk over medium heat, stirring frequently. Remove the baking dish from the oven and sprinkle the chocolate chips over the warm dough. Spread the melted caramel mixture over the chips, then crumble the remaining dough over the top.
4. Bake for 20 minutes. Let cool, then refrigerate for at least 1 hour before cutting.

Note: If you prefer, you can use plain caramels rather than chocolate covered ones.

Caramel Nut Brownies

1 pkg. German chocolate cake mix
1/2 cup melted margarine
2/3 cup evaporated milk
1 Tbs. water
14 oz pkg. caramels
6 or 12 oz pkg. chocolate chips
1 cup chopped pecans

Mix cake mix, margarine, 1/3 cup evaporated milk, and water together. Put 1/2 of batter in 9" X 13" pan, ungreased. Bake 10 minutes at 350°.

Melt caramels with 1/3 cup evaporated milk.

On the first baked mixture: remove from oven and sprinkle with chocolate chips. Drizzle caramel mixture and nuts on top of chocolate chips layer. Drop other 1/2 of batter by tsp. over caramel layer and spread with a spatula. You may need to soften this 1/2 of batter with more evaporated milk to help make it spreadable.

Bake at 350° for 30 minutes or until done. Try the "Toothpick Test:" poke a toothpick into the cake, and when it comes out clean, it is done.

Magic Cookie Bars

1/2 cup margarine or butter
1 1/2 cups graham cracker crumbs
1 (14 oz) can Sweetened Condensed Milk
1 (6 oz) package semisweet chocolate chips
1 (3 1/2 ounce) can flaked coconut (1 1/3 cups)
1 cup chopped nuts

Preheat oven to 350° (325° for glass dish). In 13x9 inch baking pan, melt margarine in oven. Sprinkle crumbs over margarine; pour sweetened condensed milk over crumbs. Sprinkle with chips then coconut and nuts; press down firmly.

Bake 25-30 minutes or until lightly browned. Cool. Chill thoroughly if desired. Cut into bars. Store loosely covered at room temperature.

Pumpkin Squares

1 C Flour
1/2 C old fashioned rolled oats
1/2 C Packed Brown Sugar
1/2 C Butter or Margarine
2 C Pumpkin, canned or steamed and mashed
13 1/2 oz Evaporated Milk
3/4 C Sugar
2 Eggs
1/2 tsp. Salt
1 tsp. Ground Cinnamon
1/2 tsp. Ground Ginger
1/4 tsp. Ground Cloves
1/2 C Chopped Pecans
1/2 C Packed Brown Sugar
2 Tbs. Butter or Margarine

Preheat oven to 350°.

First make the crust for the squares, in a bowl. Combine flour, oats, brown sugar and 1/2 cup butter until the mixture is crumbly. You can use an electric mixer on low if you like. Press the crust evenly into an ungreased 13x9 inch pan. Bake the topping at 350° for 15 minutes or until set.

To make the filling, using a large bowl, combine pumpkin, milk, eggs, white sugar, salt and spices. Mix well.

Pour the pumpkin mixture evenly into baked crust. Bake for an additional 20 minutes at 350°.

To make the nutty crunchy topping, using a small bowl, combine the chopped pecans, brown sugar and 2 tablespoons of butter. When the filling is finished baking, sprinkle the topping over pumpkin filling and then bake for another 30 minutes until the squares are set. Your squares are done when a knife inserted comes out clean.

Cool in pan on a rack, then cut and enjoy.

Pumpkin Cheesecake Bars

1 (16 oz) package Pound cake mix
3 eggs
2 Tbs. margarine or melted butter
4 tsp. pumpkin pie spice
1 (8 oz) package cream cheese, softened
1 (14 oz) can Sweetened condensed milk
1 (16 oz) can pumpkin (about 2 cups)
1/2 tsp. salt
1 cup chopped nuts

Preheat oven to 350°. In large mixer bowl, on low speed, combine cake mix, 1 egg, margarine and 2 tsp. pumpkin pie spice until crumbly. Press onto bottom of 15x10 inch jellyroll pan. In large mixer bowl, beat cheese until fluffy. Gradually beat in sweetened condensed milk then remaining 2 eggs, pumpkin, remaining 2 tsp. pumpkin pie spice and salt; mix well. Pour over crust; sprinkle with nuts. Bake 30-35 minutes or until set. Cool. Chill; cut into bars. Store in refrigerator.

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Lemon Squares - Lisa Durborow

***Mix Together:**

1/2 cup melted butter, 1/4 cup powder sugar, 1 cup flour, 1/2 tsp. salt

***Press into 8" square pan. Bake 350 degrees 15-20 minutes.**

***Combine:**

2 eggs

1 cup sugar

2 Tbs. flour

2 Tbs. lemon juice

***Pour over baked crust and bake another 15-20 minutes. Remove from oven and sprinkle with powdered sugar. Cool before cutting into squares.**

Yellow Cake

1 cup unsifted flour
1 1/2 tsp. baking powder
1/2 tsp. salt
2/3 cup sugar
1/4 cup margarine or butter
1/2 tsp. vanilla
1/4 cup water
1/2 cup milk
1 egg

Mix the flour, baking powder, and salt, set aside. Stir sugar into margarine in a large bowl. Beat well with a spoon or a beater. Add vanilla, egg, and water. Beat until fluffy with a spoon or a beater. Add flour mixture and milk. Mix until smooth.

Fill a greased, floured baking pan half full. Bake at 375° about 25 minutes until cake springs back when lightly touched near center,

Chocolate Icing

3 Tbs. margarine or butter
2 Tbs. milk
1/2 tsp. vanilla
2 Tbs. cocoa
1 1/3 cups confectioners sugar

Mix all ingredients except confectioners sugar. Stir in half of the sugar. Beat well. Stir in rest of the sugar, as needed, to make an icing that will stay on cake and spread well. Put on cooled cake.

Chocolate Covered Cherry Cake

1 box Duncan Hines Cherry Cake Mix
1 - 3 1/2 oz pkg. vanilla Instant pudding
1/4 cup juice from cherries
3/4 cup club soda
4 eggs
1/2 cup Crisco oil
15 Maraschino cherries, cut up
1 - 5 1/2 oz can Hershey's Chocolate syrup

Combine all ingredients except cherries and chocolate syrup. Blend to moisten, then beat 3 minutes at medium speed. Pour about 3/4 of batter into well greased and floured Bundt pan after adding cherries. Add chocolate syrup to remaining batter. Mix well. Pour over cherry batter in pan. Bake at 350° about 45 minutes or until tests done. Cool in pan 10 minutes before removing. When cool, ice with cherry cake icing..

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Cherry Cake Icing

1 cup milk
1 envelope Dream Whip
1 teaspoon cocoa powder
1 - 3 1/2 oz pkg. instant chocolate pudding

Whip till smooth and thick. Fold in a small carton of Cool Whip. Ice cake, then refrigerate. Finely ground pecans may be sprinkled on cake for a special touch.

Earthquake Cake

1 cup chopped nuts
1 German chocolate cake mix
8 oz cream cheese
1 lb. powdered sugar
6 oz coconut
1 stick margarine

Grease 9-13 inch pan. Cover bottom of pan with coconut, then nuts. Prepare cake mix according to box directions and pour over coconut and nuts. Combine margarine, powdered sugar and cream cheese. Beat until smooth. Drop by tablespoons on top of cake mix. Take a knife and swirl into cake. Bake at 350 degrees for one hour, or until done.

Pudding Cake

1 package (2-layer size) yellow or white cake mix or use pudding-included cake mix and reduce water to 3/4 cup
1 package (4 serving size) Jello Instant Pudding and Pie Filling, any flavor
4 eggs
1 cup water
1/4 cup oil

Combine all ingredients in large mixer bowl. Blend; then beat at medium speed of electric mixer for 4 minutes. Pour into a greased and floured 13x9 inch pan. Bake at 350° for 40 to 45 minutes, or until cake springs back when lightly pressed and cake begins to pull away from sides of pan. Do not underbake. Cool in pan 15 minutes. Remove from pan and finish cooling on rack. Sprinkle with confectioners sugar, if desired.

Chocolate Sheet Cake

1 1/4 cups margarine or butter
1/2 cup unsweetened cocoa
1 cup water
2 cups unsifted flour
1 1/2 cups firmly packed brown sugar
1 tsp. baking soda
1 tsp. ground cinnamon
1/2 tsp. salt
1 (14 oz) can Eagle Brand Sweetened Condensed Milk
2 eggs
1 tsp. vanilla extract
1 cup confectioners' sugar
1 cup chopped nuts

Preheat oven to 350°. In small saucepan, melt 1 cup margarine; stir in 1/4 cup cocoa then water. Bring to a boil; remove from heat. In large mixer bowl, combine flour, brown sugar, baking soda, cinnamon and salt. Add cocoa mixture; beat well. Stir in 1/3 cup Eagle Brand, eggs and vanilla. Pour into greased 15x10 inch jellyroll pan. Bake 15 minutes or until cake springs back when lightly touched. In small saucepan, melt remaining 1/4 cup margarine; stir in remaining 1/4 cup cocoa and Eagle Brand. Stir in confectioners' sugar and nuts. Spread on warm cake.

Dump Cake - Patty Miller

Butter a glass cake pan. Pour in 1 can crushed pineapple and 1 can cherries (do not drain). Sprinkle vanilla or sour cream cake mix over top. Slice 3/4 stick butter over cake mix. Bake at 350° for 1 1/2 hour or more, until done.

Mississippi Mud Cake

Helen Kley

4 eggs
3 sticks oleo
3 tablespoons cocoa
3 cups sugar
1 1/2 cups flour
1 teaspoon vanilla
14 oz jar marshmallow cream
1 cup pecans

Cream oleo, sugar, and cocoa. Add eggs and flour. Mix well. Add vanilla and pecans. Beat 2 minutes, and bake in greased and floured pan 40 minutes at 350 degrees. While cake is hot spread on marshmallow cream. Let cool and frost.

Mississippi Mud Cake Frosting:

1 box powdered sugar
1/2 cup cocoa
1 stick oleo
1/4 cup milk
Melt cocoa and oleo, add milk and sugar. Beat, spread on cake.

Crisco Pound Cake - Sarah Holmes

3 cups sugar
5 eggs, 1 at a time
3 cups flour
1/2 tsp. baking powder
1/4 tsp. salt
1 1/2 cups Crisco shortening
1 1/4 cups milk
1 Tbs. vanilla

Cream sugar and Crisco; add eggs, 1 at a time; add dry ingredients and milk and vanilla alternately. Bake 1 1/2 hours at 325° in a greased/floured pound cake pan.

For a swirl of chocolate: Reserve 2 1/2 cups of batter, add 2 1/2 -3 Tbs. cocoa and blend well. Spoon in a ring on top of plain batter, then fold in with spatula.

Texas Hot Cake

Combine in sauce pan:

1\2 cup cooking oil

1\4 lb. oleo

3 Tbs. cocoa

Bring to a boil and stir

Combine in mixing bowl:

2 cups sugar

2 cups Wondra flour (no substitutions)

Add Hot mixture, mixing well.

Now add:

2 eggs

1 cup buttermilk

1 tsp. vanilla

1 tsp. cinnamon

1 tsp. soda

Mix well; bake at 350 degrees until done.

Texas Hot Cake Icing

Combine in sauce pan:

1/4 lb. oleo

2 1\2 Tbs. cocoa

6 Tbs. milk

Heat without boiling.

Add:

1 box powdered sugar

1 cup chopped nuts

1 tsp. vanilla

Beat until smooth and spread on while cake is hot.

Coke Cake

Mix in bowl:

2 cups flour

2 cups sugar

Mix in pan:

1 cup Coke

2 sticks of butter

3 Tbs. cocoa

Bring to a boil. Pour over flour and sugar mixture; mix.

Beat together:

2 eggs

1 heaping tsp. baking soda

1 1/2 cups miniature marshmallows

1 1/2 tsp. vanilla

Mix with previous mixture. Pour into greased pan. Bake at 350 degrees for about 45 minutes, or done.

Coke Cake Icing

1 stick butter

1/3 cup Coke

3 level Tbs. cocoa

Bring to a boil.

Add:

1 box powdered sugar

1 cup chopped pecans

Pour over hot cake.

Ms. Joan's Famous Pork & Bean Cake

1 cup raisins

1 cup boiling water

Put raisins in boiling water and set aside.

In large mixing bowl combine:

3 eggs

1 cup vegetable oil

2 cups sugar

1 (15oz.) can pork & beans

Beat until beans are broken up.

Add:

3 cups flour

1 tsp. cinnamon

1/2 tsp. baking powder

1/2 tsp. soda

1 tsp. salt

1 tsp. vanilla

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Mix until you have a smooth batter. Stir in 1 cup walnuts. Drain raisins and add to batter. Pour into a well greased 13x9 inch pan. Bake at 350 degrees for about 50 minutes, or until knife comes out clean.

You could make a glaze and put on it when it is almost completely cooled, or you could put a cream cheese frosting on it.

Strawberries and Cream Angel Cake

1x10 inch prepared angel food cake
6 oz Cream cheese, softened
14 oz Can Sweetened Condensed Milk
1/3 cup Lemon Juice from Concentrate
1 tsp. Almond extract
3 drops Red food coloring, optional
1 cup Whipping cream, whipped
1 cup Chopped fresh strawberries
Additional fresh strawberries, optional

Cut 1-inch slice crosswise from top of cake; set aside. With sharp knife, cut around cake 1 inch from center hole and 1 inch from outer edge, leaving cake walls 1 inch thick. Remove cake from center, leaving 1-inch base on bottom of cake. Reserve cake pieces. In large mixer bowl, beat cheese until fluffy. Gradually add sweetened condensed milk, beat until smooth. Stir in Lemon juice concentrate and food coloring if desired; mix well. Fold in whipped cream. Reserve two-thirds of mixture; refrigerate. Fold strawberries and reserved torn cake pieces except top into remaining one-third of mixture; fill cake cavity. Replace top slice of cake; frost with reserved whipped cream mixture. Chill 3 hours or until set. Garnish cake with additional, strawberries if desired, Store in refrigerator.

Strawberry Pound Cake

1 1/3 cups sugar
1 cup butter, softened
4 eggs
2 cups flour
pinch of salt
1 tsp. vanilla extract
2/3 cup fresh strawberries, chopped

Preheat oven to 350 degrees. Grease and flour a 9x5 inch loaf pan. Cream together sugar and butter in a large bowl. Add eggs, flour, and salt, mixing well. Add strawberries and vanilla extract, continue mixing. Pour batter into loaf pan. Bake for about 1 hour or until a wooden toothpick comes out clean, when inserted in center of cake.

Apple Cream Cake

1 yellow cake mix
2 sticks margarine, softened
1 cup chopped nuts
1 cup coconut
1 can apple pie mix
1/2 cup sugar
1 tsp. cinnamon
1 egg
16 oz sour cream

Add margarine to cake mix, blend well. Add nuts, and coconut. Press mixture into greased and floured 9x13 inch pan. Mix 1 can apple pie mix, 1/2 cup sugar, and 1 tsp. cinnamon. Spread over the first layer. Beat 1 egg until foamy. Add 16 oz sour cream, mix well. Pour over top of apple mixture. Bake at 350° for 30-40 minutes.

Blueberry Coffeecake

1/4 cup shortening
1 cup sugar
1 egg
1 3/4 cup flour
1/2 teaspoon salt
3 teaspoon baking powder
1/2 cup milk
1/2 teaspoon vanilla
1/2 cup flour mixed with 2 cup blueberries

Cream shortening, sugar and eggs. Beat until light. Add flour, baking powder, milk and vanilla alternately (beginning and ending with flour), mix well. Stir in floured blueberries, pour into 9x13 inch floured pan. Bake at 350° about 35 minutes, or until well done.

Banana Split Cake

Patty Miller

Graham Cracker Crust (buy one or make your own)

2 cups powdered sugar

2 eggs

1/2 cup butter (1 stick)

1 tsp. vanilla

3 bananas

1 can crushed pineapple

2 cups whipped cream

1 cup pecans, chopped

Maraschino cherries

Cream sugar, eggs, butter, and vanilla until fluffy and spread on a cool graham cracker crust. Spilt bananas and lay on creamed mixture. Spoon crushed pineapple over bananas. Spread 2 cups whipped cream over top of pineapple. Sprinkle pecans next, then arrange sliced Maraschino cherries on top.

Cheery Cherry Cheese Pie

1 (8 oz) package cream cheese, softened

1 (14 oz) can Eagle Brand Sweetened Condensed Milk

1/3 cup ReaLemon Reconstituted Lemon Juice

1 tsp. vanilla extract

1 Graham Cracker pie crust

1 can cherry pie filling, chilled

In medium bowl, beat cheese until light and fluffy. Add sweetened condensed milk; blend thoroughly. Stir in ReaLemon and vanilla. Pour into crust. Chill 3 hours or until set. Top with desired amount of pie filling before serving. Refrigerate leftovers.

Dream Pie

- 2 envelopes Dream Whip Whipped Topping Mix
- 2 3/4 cups cold milk, divided
- 1 tsp. vanilla
- 2 packages (4 serving size) Jello Instant Pudding and Pie Filling, any flavor
- 1 baked pastry shell (9 inch), or a Graham cracker crust

Beat whipped topping mix, 1 cup of the milk and vanilla in large bowl with electric mixer on high speed 6 minutes or until topping thickens and forms peaks.

Add remaining milk and pudding mixes; beat on low speed until blended. Beat on high speed 2 minutes, scraping bowl occasionally. Spoon into pastry shell. Refrigerate at least 4 hours.

Chocolate Dream Pie

Use above recipe for Dream Pie, but use chocolate flavor instant pudding and pie filling. Add 1 Tbs. instant coffee or 1/2 tsp. peppermint or almond extract with remaining milk and pudding mixes.

DropBooks

Coconut Dream Pie

- 2 envelopes Dream Whip Whipped Topping Mix
- 2 3/4 cups cold milk
- 1 tsp. vanilla
- 2 packages (4 serving size) Jello Vanilla Flavor Instant Pudding
- 1 1/3 cups coconut
- 1 baked 9 inch pie shell, cooled

Prepare Dream Whip Whipped Topping Mix with 1 cup of the milk and the vanilla as directed on package, using large mixing bowl. Add remaining 1 3/4 cups milk and pudding mix.

Blend; then beat at high speed for 2 minutes, scraping bowl occasionally. Stir in coconut. Spoon into pie shell. Chill at least 4 hours.

Butterscotch Delight

Patty Miller

1st layer: 1 cup flour, 1 stick butter, 1½ cup nuts. Mix and press into pan. Bake at 350 degrees for 10 minutes.

2nd layer: 1 package cream cheese (8 oz), 1½ cup nuts, 1 cup powdered sugar, 1 cup cool whip; use mixer. Blend and spread over cool crust.

3rd layer: 2 - 3oz pkg. instant Butterscotch pudding (or any flavor), 3 cups milk. Mix until thick, spread over cheese layer.

4th layer: Top with cool whip. refrigerate.

Cherry Delight

from a little old lady at church

Bake a Graham Crackers crust and cool, or buy a ready made one.

Mix 1 large creme cheese (softened) and 1 1/2 cups powdered sugar.

Whip 2 envelopes Dream Whip. Blend into cheese filling, pour over crust.

Pour on 2 cans for red pie cherries (sugar them to taste). Refrigerate

Graham Crackers Crust

Finely roll 1 Stay Fresh Pack Honey Maid Graham Crackers, (about 1 2/3 cups crumbs). Combine crumbs, 1/4 cup granulated sugar, and 1/3 cup softened butter or margarine. Blend well with fork. Using back of large spoon. press crumb mixture inside 9 inch pie plate to coat bottom and sides evenly. Bake at 375° for 8 minutes; set on wire rack to cool.

For No-Bake Crust: chill in refrigerator 30 minutes before using.

Cherry Pudding Delight

Billie Joe Case

1 stick butter or margarine
1 cup all purpose or cake flour
1 1/2 cups of chopped nuts
1 package (8 oz.) cream cheese, room temperature
1 cup confectioners sugar
3 cups whipped topping (cool whip)
1 can (21 oz.) cherry pie filling
1 box (6 oz.) instant vanilla or lemon pudding mix
2 cups milk

Preheat oven to 350 degrees. Cut butter into flour as for pie crust. Add 1 cup nuts and pat into a 9 x 13 inch pan. Bake 20 minutes; cool.

In a large mixing bowl, blend cream cheese, sugar and 2 cups cool whip. Spread on cooled crust.

Spread with cherry pie filling.

Mix pudding mix and milk by directions on box. When it thickens, spread on top of cherries.

Top with the rest of the cool whip and sprinkle with remaining nuts. Cover and chill overnight. You must let it chill overnight or it will run everywhere.

Pudding in a Cloud

1 3/4 cups or 1 container (4 oz) Cool Whip
1 package (4 serving size) Jello Instant Pudding and Pie Filling, any flavor
2 cups milk

Divide whipped topping among 6 dessert glasses, using about 1/3 cup in each. With the back of a spoon, make a depression in the center, and spread topping up the sides of the glasses. Prepare pudding mix with milk as directed on package for pudding. Spoon into glasses. Chill.

Pistachio Pudding

Patty miller

- 1 cup miniature marshmallows
- 2 cups milk
- 1 small box of instant pistachio pudding
- 1 small container of Cool Whip

Put milk and pudding in a jar, shake. Mix rest of ingredients.

Fruit Pizza

Patty Miller

- 1 Roll Pillsbury Sugar Cookie Dough
- 1 8oz package cream cheese
- 1/2 cup sugar
- 1 tsp. vanilla
- fruit (see suggested fruit)

Grease a pizza pan. Slice cookie dough, press evenly into pizza pan. Bake according to package directions. Let cool.

Mix together softened cream cheese, sugar, and vanilla. Beat until creamy. Spread cream cheese mixture on cooked cookie dough.

Arrange fruit on cream cheese. Refrigerate.

Suggested fruit: (have at least 4 kinds of various colors)
bananas, pineapple, Mandarin oranges, fresh strawberries, Maraschino cherries, grapes. To prevent darkening of bananas, dip them in pineapple and/or orange juice.

Cherry Pizza

Patty Miller

1 8oz package Cream Cheese

2 eggs, beaten

1½ cup sugar

1½ cup nuts

1 tsp. vanilla

2 cans red pie cherries

Make a pie crust, bake 15 minutes at 375 degrees. Mix together everything except cherries; pour onto crust and let bake for 15 minutes at 350 degrees. Top with cherries (add sugar to cherries to desired sweetness) and put in refrigerator to cool.

Fran's Lemon Lush

1 cup flour

1 stick butter or margarine

1/2 - 1 cup crushed walnuts

1 8-oz. pkg. cream cheese

1 cup powdered sugar

1+ cup Cool Whip topping

2 - 3 1/2 oz. pkgs. lemon instant pudding

3 cups cold milk

whipped topping

Mix the flour, butter and walnuts together. Spread on the bottom of two 9" pie plates or one 9x13 inch pan. Bake at 350 degrees for 15-20 minutes until lightly browned. Let cool a bit.

Beat together the cream cheese, sugar, whipped topping; and put onto crust.

Mix together pudding and milk and put on top of cream cheese mixture. Top with remaining whipped topping.

Crisco Single Crust

(for 9 inch pie)

1 1/3 cups sifted regular flour
1/2 teaspoon salt
1/2 cup Crisco
3 tablespoons water

Preheat oven to 425°. Sift flour before measuring; spoon lightly into measuring cup and level without shaking or packing down. Combine flour and salt in a mixing bowl. With a pastry blender or two knives, cut in Crisco until uniform; mixture should be fairly coarse. Sprinkle with water, a tablespoon at a time; toss with a fork. Work dough into a firm ball with your hands.

Press dough into a flat circle with smooth edges. On a lightly floured surface, roll dough to a circle about 1 1/2 inches larger than inverted pie plate.

Gently ease dough into plate. Be careful not to stretch the dough. Trim 1/2 inch beyond edge of plate; fold under to make a double thickness of dough around rim and flute with fingers or fork.

For a single crust, baked with filling, bake according to time and temperature recommended for filling used. For single crust, baked without filling, prick bottom and sides thoroughly with a fork. Bake at 425° for 10-15 minutes or until brown as desired.

Patty's Pie Crust

3/4 Tbs. salt
1 cup shortening
3 cups flour
1 egg, beaten
6 Tbs. cold ice water (or more)
1 tsp. vinegar

Cut salt and shortening into flour with fork. Add egg, water, and vinegar mixture, 2 Tbs. at a time. Handle lightly, on flowered counter top. Sheet roll out a portion large enough to fit the pie plate. Place in the pie plate, and bake at 450° for 15-25 minutes. Makes 2 single crusts.

Meringue

2-3 egg whites

1/4 cup sugar

dash salt

1/4 tsp. cream of tartar (or 1 Tbs. marshmallow cream)

Whip egg whites. Add other ingredients and continue whipping until light and fluffy.

Apricot Meringue Pie

Patty Miller

3 egg whites

1 cup sugar

1/4 tsp. cream of tartar

1/2 cup nuts

1 tsp. vanilla

16 Ritz crackers, crushed

1/2 pt whipping cream

1 - 6oz jar apricot preserves

Beat egg whites with cream of tartar until stiff, add sugar gradually and beat until dissolved. Fold in vanilla, nuts and cracker crumbs. Pour into well greased and floured pie pan. Bake at 325° for 30 minutes. Cool. Whip cream and fold in preserves. Spread on cooled crust. Refrigerate overnight.

Apricot Bavarian Cream

Billie Jo Case

1 1/2 cups (8 oz) dried apricots

1 package (3 oz) orange-pineapple-strawberry-banana or lemon Jell-O

1/2 cup sugar

1 cup boiling water

1 cup cool whip

In saucepan cover apricots with water and bring to boil. Cover, reduce heat and simmer until tender, 15 to 20 minutes. Drain, reserving liquid. If necessary, add water to make 1 cup liquid. Mash apricots and set aside. Dissolve Jell-O and sugar in boiling water. Add apricot liquid and mashed apricots, cool. Blend cool whip and Jell-O mixture. Pour into a 1 1/2 quart mold or pile lightly in sherbet glasses. Chill until firm; remove from mold.

Pumpkin Pie

1 - 9 inch unbaked pastry shell
1 cup brown sugar
2 Tbs. flour
1/2 tsp. salt
1/4 tsp. cinnamon
1/4 tsp. nutmeg
1 cup cooked pumpkin
2 cups Milnot evaporated milk
2 eggs, beaten
1/2 cup nuts (optional)

Mix sugar, flour, salt, and spices; stir into pumpkin. Add Milnot and eggs; add nuts. Pour into pie shell, bake at 450°, 10 minutes; reduce heat to 350°, continue baking another 25-30 minutes, or until filling is firm. Garnish with whipped cream.

No Bake Two Layer Pumpkin Cream Pie

4 oz cream cheese, softened
1 cup and 1 Tbs. cold milk
1 Tbs. sugar
1 1/2 cups whipped cream
2 - 9 inch Graham cracker crust pie shells
2 - 3 1/2 oz packages Instant vanilla pudding
15 oz can pumpkin puree
1 tsp. ground cinnamon
1/2 tsp. ground ginger
1/4 tsp. ground cloves

Mix the softened cream cheese, 1 Tbs. milk, and sugar in large bowl with a wire whisk until smooth. Gently stir in the whipped cream. Spread the mixture over the bottom of the pie crusts with a spatula.

Pour the remaining 1 cup of milk into a large bowl. Add the pudding mixes, pumpkin puree, cinnamon, ginger, and cloves. Blend well with wire whisk until thoroughly combined. Spread the thick mixture over the cream cheese layer. Refrigerate at least 4 hours prior to serving in order to set.

Famous Pumpkin Pie Recipe

2 eggs, slightly beaten
1 can (16 oz.) solid pack pumpkin
3/4 cup sugar
1/2 teaspoon salt
1 teaspoon ground cinnamon
1/2 teaspoon ground ginger
1/4 teaspoon ground cloves
1 1/2 cups (1 tall can) undiluted Carnation, Evaporated Milk
1- 9 inch unbaked pie shell with high fluted edge

Preheat oven to 425°F. Mix filling ingredients in order given and pour into the pie shell. Bake 15 minutes. Reduce heat to 350° and continue baking for an additional 45 minutes or until a knife inserted near the center comes out clean. Cool completely. Garnish, if desired, with whipped cream.

Country Pumpkin Pie

1 cup pumpkin (prepared pulp)
1 cup white sugar
1 cup milk
2 eggs
1/2 teaspoons cinnamon
1/4 teaspoon nutmeg
1/4 teaspoon ginger
1/4 teaspoon salt
1/2 teaspoons vanilla

To mix: slightly beat eggs, add 1/2 sugar and pumpkin, mix well. With remainder of sugar mix cinnamon, nutmeg, ginger, salt. Add to egg mixture. Add warmed milk. Add vanilla, blend well. Pour into 9 inch unbaked pie shell. Bake at 330° for 1 hour.

Libby's All American Pumpkin Pie

2 eggs, slightly beaten
1 can (16 oz) Libby's Solid Pack Pumpkin
3/4 cup sugar
1/2 tsp. salt
1 tsp. ground cinnamon
1/2 tsp. ground ginger
1/4 tsp. ground cloves
2-3 cups (13 oz can) evaporated milk or Half 'n Half
1 - 9 inch unbaked pie shell with high fluted edge

Preheat oven to 425°; mix filling ingredients in order given. Pour into pie shell. Bake at 425° for 15 minutes. Reduce temperature to 350° and continue baking for 45 minutes or until knife inserted into center of pie filling comes out clean. Cool and serve.

Pecan Pie

Dale's Favorite

1 cup white corn syrup
1 cup brown sugar
1/3 cup melted butter
1 heaping cup pecans
3 whole eggs, beaten
1/2 tsp. vanilla extract
pinch of salt

Mix above ingredients well, pour into an unbaked 9 inch pastry pie shell. Bake at 350° for 45-50 minutes or until set. Cool, and top with whipped cream or ice cream.

Pecan Pumpkin Pie

2 eggs
1/2 cup sugar
1/2 cup brown sugar, packed
1 Tbs. flour
1 tsp. ground cinnamon
1/4 tsp. ground nutmeg
1/4 tsp. ground cloves
1/4 tsp. ground ginger
1/2 tsp. salt
1 can (16 oz) pumpkin
1 can (14 oz) condensed milk
1 unbaked 9 inch deep dish pie shell

Topping:

2 Tbs., butter or margarine, very soft
1 Tbs. grated orange rind, optional
1/4 cup brown sugar, packed
3/4 cup whole pecans

Preheat oven to 450°. Prepare the pie shell.

Combine eggs, sugar, 1/2 cup brown sugar, flour, spices and salt. Blend in pumpkin and condensed milk. Mix well. Pour into pie shell. Bake at 450° for 10 minutes, then reduce heat to 350° and bake 30-40 minutes longer until firm on top. This will be when the pie looks like it has 10 more minutes to bake.

Make the pecan topping by combining the 4 topping ingredients. Sprinkle pecan mixture over pie the last 10 minutes of baking, and bake another 10 minutes before removing from the oven.

Bread Sticks

Slice hot-dog or hamburger buns. Pour melted butter over them (about 1 stick for 4-6 buns). Sprinkle with Garlic Bread Spread. Bake for 2 -2 1/2 hours at 250°. For crisper bread sticks, bake at 250° for no longer than 2 hours.

Indian Bread

3 cups flour
3 tsp. baking powder
dash salt
1 1/2 - 2 cups warm water

Mix the ingredients together. Set aside 10 minutes. Make flat balls. Fry in 350° grease.

Navajo Fry Bread

3 cups flour
1 Tbs. baking powder
1/2 tsp. salt
1/4 cup milk
1 1/2 cups warm water
Lard or shortening

Combine the flour, baking powder, and salt in a large mixing bowl. Add the milk, blending it thoroughly. Add the warm water in small amounts and knead the dough until it is soft but not sticky.

Cover the bowl and let the dough stand 15 minutes. Pull off large egg size balls of dough and roll them into rounds about 1/8 inch thick. Punch a hole in the center of each round to allow the dough to puff.

In a heavy skillet fry the rounds in lard or shortening until bubbles appear on the top. Turn the bread and fry it on the other side until it is golden. Serve the fry bread hot with honey or jam.

Sopaipillas With Honey

1 cup flour
1 teaspoon baking powder
1/2 teaspoon salt
1/2 teaspoon granulated sugar
1 tablespoon solid vegetable shortening
1/3 cup warm water
Vegetable oil for frying
Honey or confectioners' sugar

In a small bowl stir flour with baking powder, salt and sugar. Add vegetable shortening and cut in with 2 knives until mixture resembles corn meal. Add water and stir with a fork to make a stiff dough. Turn out dough onto a lightly floured surface and knead 5 minutes, until smooth and elastic. Put dough back in bowl, cover and let stand 30 minutes. Pour oil into a saucepan to a depth of 3 inches; heat to 375° F. On a lightly floured surface roll out dough to an 18x6 inch rectangle. Cut into 2x3 inch rectangles. Slide several dough rectangles into the hot oil (do not fry more than one layer at a time) and fry 1 minute on each side, until golden and puffed. Lift out with a slotted spoon and drain on paper towels. Repeat with remaining dough. Serve Sopaipillas warm, drizzled with honey or sprinkled with confectioners' sugar.

Pancakes

2 cups flour
4 tsp. baking powder
1 tsp. salt
2 Tbs. sugar
1 egg
1 1/2 cups milk
1/3 cup oil

Mix flour, baking powder, salt, and sugar in a large bowl. Set aside. Beat egg and add milk. Add oil. Add to flour mixture and stir just until mixed, leaving batter lumpy. Cook pancakes on heated, greased fry pan until covered with bubbles. Turn pancakes and brown the other side.

Cornbread

1 1/2 cups cornmeal
1/2 cup flour
4 tsp. baking powder
1/2 tsp. salt
1 cup milk
1 egg, beaten
1/4 cup oil
sugar to taste

Mix cornmeal, flour, baking powder, salt, and sugar. Mix milk, egg, and oil. Add milk mixture to cornmeal mixture. Stir only enough to mix. Preheat a greased baking pan, then fill the pan 1/2 full. Bake at 425° about 25 minutes or until light brown.

Hush Puppies

1 1/2 cups Aunt Jemima Enriched White Corn Meal
1/2 cup all-purpose flour
2 teaspoons baking powder
1 teaspoon salt
3/4 cup milk
1 egg, beaten
1 small onion, finely chopped

Combine corn meal, flour, baking powder and salt. Add milk, egg and onion; mix well. Drop by rounded teaspoonfuls into deep hot oil (375°F.), frying only a few at a time until golden brown. Drain on absorbent paper. Makes about 2 dozen.

Drop Biscuits

2/3 cup unsifted flour
1 teaspoon baking powder
1/4 teaspoon salt
2 Tablespoons shortening
1/3 cup milk

Mix flour, baking powder, and salt. Mix in fat with a fork or two knives until crumbly. Stir in milk. Mix enough to wet dry ingredients.

Drop dough from a Tablespoon on a greased baking pan. Bake at 450°, 10 to 12 minutes until lightly browned. Makes about 4 biscuits.

Monkey Bread

1 can biscuits cut in 1/4 pieces
1/2 cup brown sugar
1 stick margarine
1/2 tsp. cinnamon
1/2 cup nuts

DropBooks

Melt margarine and brown sugar for 2 minutes in a microwave, uncovered. Add cinnamon and nuts. Add biscuits. Cook 3 minutes 40 seconds, uncovered.

Banana Nut Bread

In large bowl with Electric Mixer, cream: 1 cup margarine and 2 cups sugar until light and fluffy. Add: 2 tsp. vanilla, 2 tsp. lemon juice, 4 eggs; beat well.

Mash 2 cups bananas (3-4 large bananas) with fork. Mix into above mixture.

In medium bowl, mix together: 3 cups flour, 2 tsp. soda, 2 tsp. baking powder. Add flour mixture to sugar mixture alternating with 1 cup sour cream.

Stir in 1 cup chopped nuts. Grease and flour 4 mini loaf pans. Fill 2/3 full with batter. Bake at 350° for 50 minutes.

Corn Dogs

2/3 cup Aunt Jemima Enriched White Corn Meal

1/3 cup all-purpose flour

1 teaspoon salt

1/2 cup milk

1 egg, beaten

2 tablespoons vegetable oil

8 to 10 frankfurters

Combine corn meal, flour and salt. Add milk, egg and oil; mix well. Insert wooden skewer in one end of each frankfurter. Coat with additional flour; dip into corn meal mixture. Fry a few at a time in deep hot oil (375°F.) until golden brown.

Bread Dough Pizza

Thaw one loaf of dough on a slightly floured towel at room temperature until the dough is soft and pliable for approximately 2½ hours.

Flatten the thawed dough with a rolling pin or by hand until ¼ inch thick. Place flattened dough in a lightly greased pan and shape into the desired shape being sure the panned piece of dough is ¼ inch thick. Next, take a table fork or sharp instrument and put small holes in the dough (this is done to be sure that no air pockets stay under the flattened dough piece). Cover the dough piece within a quarter inch of the edges with your favorite pizza sauce and top with one or a variety of the following: Pepperoni, Sausage, Hamburger, Peppers, Mushrooms, Onions, Anchovies, etc. For a final topping add liberal amounts of Mozzarella Cheese. Finally, sprinkle a few drops of oil over the top.

Preheat oven to 400 degrees and bake until the bottom crust is brownish and the sauce, topping and cheese are bubbling, approximately 20 minutes. Remove from pan and serve at once.

Easy Deep-Dish Pizza

3 cups Bisquick baking mix
3/4 cup Water
1 pound lean ground beef
1/2 cup chopped onion
2-3 tsp. Wylers Beef-Flavor Instant Bouillon, or 2 - 3 Beef Bouillon Cubes
2 cloves garlic, crushed
1 can (15 oz) tomato sauce
1 teaspoon dried oregano leaves
1 jar (4 1/2 ounces) sliced mushrooms, drained
1/2 cup chopped green pepper
2 cups shredded Mozzarella cheese (about 8 oz)

Heat oven to 425°. Lightly grease jelly roll pan, 15 1/2 x 10 1/2 x 1 inch, or cookie sheet. Mix baking mix and water until soft dough forms. Pat dough in bottom and up sides of pan with well floured hands. Or roll into rectangle, 13x10 inches, and place on cookie sheet, pinch edges of rectangle, forming 3/4 inch rim.

Cook and stir ground beef, onion, bouillon and garlic until beef is brown and bouillon is dissolved. Mix tomato sauce and oregano; spread evenly over dough. Spoon beef mixture evenly over sauce. Top with mushrooms, green pepper, and cheese. Bake until crust is golden brown, about 20 minutes.

Speedy Pizza

1 pound bulk pork sausage
1/2 cup warm water (105° to 115°)
1 package dry yeast
1 cup all-purpose flour
1/4 teaspoon salt
1 (8-ounce) can tomato sauce
1/2 teaspoon dried whole oregano
1/4 teaspoon garlic powder
1 1/2 cups (6 ounces) shredded mozzarella cheese
1/4 cup (1 ounce) grated Parmesan cheese
1/4 cup (1 ounce) grated Romano cheese

Cook sausage until browned, stirring to crumble; drain well.

Combine water and yeast; let stand 5 minutes. Stir in flour and salt (dough will be soft and sticky). Using the back of a spoon, spread dough on bottom and up sides of a greased 10 inch pizza pan. Bake at 425° for 5 minutes.

Combine tomato sauce, oregano, and garlic powder; spread evenly over crust.

Sprinkle with sausage, and bake an additional 15 minutes. Sprinkle with mozzarella, and bake 5 to 10 minutes longer or until crust is browned. Top with Parmesan and Romano cheese. Yield: one 10 inch pizza.

Mini Pizzas

1 can (10 oz) buttermilk biscuits, separate

Press each biscuit to form 4 inch circles on lightly greased cookie sheet; pinch edge to form rim.

Top each biscuit with:

2 tsp. pizza sauce (spreading to edge)

Add cheese and various toppings.

Bake at 400 degrees for 8 minutes or until golden brown.

Pizza Supreme

2 tablespoons vegetable oil
1 small green pepper, chopped
1 large onion, chopped
2 small cloves garlic, minced
3 tablespoons chopped fresh parsley
1 (28oz) can whole tomatoes, undrained
1 (6oz) can tomato paste
2 tsp. sugar
1 1/2 teaspoons dried whole oregano
1/2 tsp. salt
1/4 tsp. pepper
2 (12-inch) thick or thin pizza crusts (recipes follow)
3 cups (12 ounces) shredded mozzarella cheese
2 cups (8 ounces) shredded Cheddar cheese
1 1/2 pounds ground beef
1 teaspoon salt
1 (3½-ounce) package sliced pepperoni
3/4 cup sliced ripe olives
1 1/3 cups sliced fresh mushrooms
3/4 cup sliced green onion
2 small green peppers, sliced into rings
1/2 to 1 cup grated Parmesan cheese

Heat vegetable oil in a Dutch oven; add chopped green pepper, chopped onion, garlic, and parsley. Sauté until tender, and set aside.

Place tomatoes in container of electric blender or food processor, and process until smooth; add to onion mixture. Stir in next 5 ingredients. Bring to a boil; reduce heat, and simmer 1 hour or until sauce is reduced to about 3 1/2 cups.

Spread sauce evenly over each pizza crust, leaving a 1/2 inch border around edges. Combine shredded mozzarella cheese and Cheddar, tossing gently; sprinkle 1 1/4 cups over each pizza.

Combine ground beef and 1 teaspoon salt in a skillet; cook over medium heat until meat is browned, stirring to crumble. Drain well on paper towels. Sprinkle meat over pizzas.

Layer next 5 ingredients on pizzas, and bake at 450° for 15 minutes. Sprinkle with remaining shredded cheese, and bake an additional 5 minutes. Top with Parmesan cheese. Yield: two 12-inch pizzas.

Pizza Supreme Crust

Thin Crust:

1 cup warm water (105° to 115°)
2 tablespoons vegetable oil
2 teaspoons sugar
2 teaspoons salt
1 package dry yeast
3 cups all-purpose flour

Combine water, oil, sugar, and salt in a large mixing bowl. Sprinkle yeast over water mixture, stirring until dissolved. Gradually add flour, mixing well after each addition.

Turn dough out on a lightly floured surface, and knead until smooth and elastic. Shape into a ball, and place in a greased bowl; turn once to grease top. Cover and let rise in a warm place (85°), free from drafts, 1 hour or until doubled.

Punch dough down, and divide in half. Lightly grease hands, and pat dough evenly into 2 lightly greased 12 inch pizza pans. Yield: two 12 inch pizza crusts.

Thick Crust:

1 1/2 cups warm water
3 tablespoons vegetable oil
1 tablespoon sugar
1 tablespoon salt
2 packages dry yeast
4 1/2 cups all-purpose flour

Combine water, oil, sugar, and salt in a large mixing bowl. Sprinkle yeast over water mixture, stirring until dissolved. Gradually add flour, mixing well after each addition.

Turn dough out on a lightly floured surface, and knead until smooth and elastic. Shape into a ball, and place in a greased bowl, turning once to grease top. Cover and let rise in a warm place (85°), free from drafts, 1 hour or until doubled.

Punch dough down, and divide in half. Lightly grease hands, and pat dough evenly into 2 lightly greased 12 inch pizza pans. Cover and let rise in a warm place (85°), free from drafts, 1 hour or until doubled. Bake at 450° for 5 minutes. Yield: two 12 inch pizza crusts.

Taffy

For contagious fun on a cold winter's day, try reviving a delightful turn of the century tradition: pulling taffy. Here's how to make the old-fashioned vinegar kind:

1. In a medium saucepan combine 1 1/4 cups sugar, 1/4 cup water, 2 Tbs. white distilled vinegar, and 1 1/2 tsp. butter. Cook and stir over medium heat until sugar is dissolved. Lower heat and continue to cook without stirring to 260° on candy thermometer (or until a small amount of syrup forms a firm ball when dropped in very cold water). Remove from heat; stir in 1/2 tsp. Vanilla extract. Immediately pour into buttered 13x9 inch baking pan and set aside until cool enough to handle (about 15 minutes).

2. With clean, lightly buttered fingers, pull taffy to perfection. First, gather the warm candy into a ball, divide with a butter knife and give to as many as 4 taffy pullers (more helpers can participate by trading off the candy every 2 minutes or so). Then, pull and stretch the taffy slowly until hands are approximately 18 inches apart, and fold half of the candy back on the other half before stretching again.

Don't twist strands (it makes taffy less fluffy), but continue pulling and folding until taffy gains a satiny luster and begins getting a little stiff (about 6 to 8 minutes).

Now form taffy into an egg shape and lay it flat on its side on a clean surface. Start pulling from the narrow end into a short rope 1/2 inch in diameter. Cut the rope in bite-sized pieces with clean, buttered scissors. Keep pulling from the small end to form a rope and cutting until all the taffy is sectioned. Wrap each piece in a small square of waxed paper; twist ends. Makes 75 - 1 inch pieces.

Marshmallow Cream Fudge

1 jar (5oz or 10oz) marshmallow cream, or
substitute 4 cups miniature marshmallows
1 1/2 cups sugar
2/3 cup evaporated milk
1/4 cup butter or margarine
1/4 tsp. salt
2 (6 oz) packages (2 cups) semisweet chocolate morsels
1/2 cup chopped nuts
1 tsp. vanilla

In medium saucepan, combine marshmallow cream, sugar, evaporated milk, butter or margarine and salt; bring to full boil, stirring constantly over moderate heat. Boil 5 minutes, stirring constantly over moderate heat. Remove from heat. Add semisweet chocolate morsels; stir until morsels melt and mixture is smooth. Stir in nuts and vanilla. Pour into glass pan. Chill in refrigerator until firm (about 2 hours).

Milnot Marshmallow Cream Fudge

3 cups sugar
1 cup Milnot evaporated milk
1 (7 oz) jar marshmallow creme
3/4 stick margarine
1 (12 oz) package chocolate chips
1 cup chopped nuts (optional)

Mix sugar, Milnot and margarine together and cook until mixture comes to a boil, stirring frequently. Boil this mixture for 5 minutes, stirring constantly. Remove from heat and stir in chocolate chips and marshmallow creme. Stir ingredients until mixture is creamy and smooth. Pour into buttered 9x9 pan. Allow to cool, and cut as desired.

Million Dollar Fudge

Rick Kelly

4 1/2 cups sugar
12 oz. Chocolate chips
1 can evaporated milk (12 oz)
1 pint Marshmallow cream
1/4 lb. Butter (or oleo)
2 cups nuts
4 (4 1/2 oz.) Hershey chocolate candy bars
1 tsp. vanilla (optional)

Boil together sugar, milk, and butter for 8 minutes (after it has come to a rolling boil), stirring constantly. Place candy, chocolate chips, and vanilla in large bowl and pour hot mixture over them. Beat well, add marshmallow cream and nuts. Pour into greased pan.

Microwave Fudge

1 lb. confectioners sugar
1/2 cup cocoa
1/4 cup milk
1/2 cup butter or margarine
1 tablespoon vanilla
1/2 cup pecans, chopped

Blend sugar and cocoa into 8 x 8 inch casserole. Top with butter. Pour milk over butter. **DO NOT STIR!** Microwave on High power (100%) for 2 minutes. Stir well. Add vanilla and nuts, and stir until blended. Refrigerate until set. Freezes well. This may be made in a bowl and placed into a buttered pan if desired.

Old Fashioned Milk Chocolate Fudge

3 tablespoons plus 1 teaspoon butter
1 1/2 cups sugar
1/2 cup light brown sugar
3/4 cup half and half
2 ounces milk chocolate, chopped
1 tsp. light corn syrup
1 tsp. vanilla extract
1/2 cup chopped walnuts, toasted

Line a 8x8x2 inch square pan with aluminum foil. Butter the pan with 1 tablespoon of the butter. Butter the bottom and sides of a 2 quart heavy saucepan with 1 teaspoon of the butter. Combine the sugars, cream, chocolate and corn syrup in the saucepan. Place over medium heat and cook until the mixture reaches a boil, stirring constantly. Carefully clip a candy thermometer to the side of the pan. Continue to cook, stirring constantly, until the mixture reaches the soft ball stage, (234 degrees F), about 20 minutes.

Remove from the heat and add the remaining butter and vanilla. Let the mixture stand, without stirring, for about 1 hour or until the mixture reaches 110 degrees F. Remove the candy thermometer. Using a wooden spoon, beat the mixture continuously until the mixture thickens. Add the nuts and continue to beat the mixture for about 10 minutes, or until very thick and loses shine. Spread the mixture in the prepared pan. Using a knife, score the mixture into individual squares. Let the mixture set completely. Carefully lift the foil from the pan and cut the fudge into individual squares.

Eagle Brand Fudge

1 can Eagle Brand Sweetened Condensed Milk
1 large package milk chocolate chips
2 cups pecans

Heat Eagle Brand until hot; stir continuously. Add chocolate chips; stir continuously until chips melt. Continue cooking and stirring 2 minutes. Remove from heat. Fill full with pecans. Drop by tsp. on wax paper; set overnight.

Caramel Corn

15 cups popped corn
1 cup brown sugar
1/2 cup butter
1/4 cup light corn syrup
1/2 tsp. salt
1/2 tsp. soda

Heat over to 200°. Divide corn in two ungreased pans 13x9x2 inches. In a saucepan heat sugar, butter, corn syrup, and salt; stir occasionally until bubbly around edges. Continue cooking over medium heat 5 minutes. Remove from heat, stir in soda until foamy. Pour on popped corn. Stir until coated. Bake 1 hour, stir every 15 minutes.

Cinnamon Hard Candy

2 cups sugar
3/4 cup corn syrup
1 cup water
1/2 - 1 tsp. oil of cinnamon (or any oil flavoring)
food color
powdered sugar

Mix all ingredients except powdered sugar, flavoring, and food color. Cook to hard crack stage. Remove from heat; add food color and 1/2 tsp. to 1 tsp. cinnamon oil or other flavor oil of your choice. Cover cookie sheet completely with powdered sugar. Pour candy on powdered sugar. Cool and break into pieces with handle of knife.

Spiced Pecans

1 lb. pecan halves (3-4 cups.)
1 egg white
1 tsp. cold water
1/2 c. sugar
1/3 tsp. salt
1/2 tsp. cinnamon

Beat egg white and water just until frothy. Add pecans and mix well. Mix sugar, salt and cinnamon in a large bowl. Add nuts and coat thoroughly. Place on greased jelly roll pan (10x15 inches). Bake at 225 degrees for 1 hour, stirring every 15 minutes.

Potato Candy

1 small potato
smooth peanut butter
1 box confectioners sugar

Boil the potato in water until done. Mash with a fork. Beat until smooth. Add confectioners sugar. Stir until dough is workable.

Roll out on wax paper. Spread with peanut butter. Roll into a cylinder: shape and cut in 1/2 inch slices.

Wrap in saran wrap and place in refrigerator for 30-45 minutes.

Rachel's Chocolate Covered Caramel Apples

Microwave oven 750 watts or Conventional oven 375 degrees

Ingredients:

24 ounces Brachs MilkMaid caramels

24 ounces Guittard real semi sweet chocolate chips

24 ounces raw nonpareil almonds

3 tablespoons light corn syrup

3 tablespoons vanilla extract

6 Fuji apples (grocery story variety average weight 8 ounces each)

parchment paper

Toast almonds:

Preheat oven to 375 degrees. Pour raw almonds onto dry cookie sheet, distributing them evenly. Toast in oven for 15 minutes, turning them at 5-minute intervals. The skins will be golden brown and beginning to crack open. Remove from oven and let cool to room temperature. When cool, pour 1/2-cup increments into food processor assembled with chopping blade. Pulse food processor in 2-second intervals, only enough to break the almonds into chunks. Pour each batch onto 9 x 13-cake pan until all almonds are chopped. Make a 3-inch wide well in the center of the almonds and set aside.

Prepare apples and utensils:

Wash and dry apples, set aside. Line clean flat baking sheet with parchment paper.

Prepare Caramel:

Remove cellophane wrappers from caramels and place caramels in 1 1/2-quart glass bowl. Pour corn syrup and vanilla over caramels and place bowl in microwave. On full power, microwave caramels for 4-5 minutes stirring at 1-minute intervals.

Important: even though it will appear like the caramels are just being moved around in the bowl for the first 2 minutes, it is important to do so to

Rachel's Chocolate Covered Caramel Apples Continued

distribute the heat evenly. Continue stirring until the corn syrup and vanilla are incorporated into the caramel and mixture is completely smooth.

Dip Apples:

Place one apple in center of hot caramel. Using sturdy serving spoon, draw caramel up sides of apple. Being careful to leave apple top exposed. Lifting the apple from bowl with spoon, press index finger on exposed apple top to guide apple onto lined baking sheet. Continue with remaining apples, spacing them 2 inches apart from each other on baking sheet. Let caramel cool completely before dipping into chocolate. To test caramel, the apples will immediately release from paper if given a quick tug. If caramel stays adhered to paper. Let cool further until they immediately release.

Temper Chocolate:

Open two 12-ounce bags of chocolate chips. Reserve 2/3 cup and set aside. Pour remaining chocolate chips into 1 1/2-quart glass bowl. Set microwave at 50% power and microwave chocolate chips for 4 minutes stirring at 1-minute intervals. Allow temperature to reach 101-106 degrees. Pour reserved chocolate chips in melted chocolate and stir until all chips are melted completely and temperature is 89-90 degrees.

Assemble Apples:

Pour tempered chocolate into center of 9 x 13 baking pan. Place one carameled apple in center of melted chocolate. Using a clean dry spatula, draw chocolate up on sides of apple covering caramel. Slide slotted pancake turner underneath the apple and lift to edge of pan. Gently tap the bottom of turner to allow excess chocolate to drain into pan. Transfer chocolate covered apple to well in almonds and gently press almonds with your hands into chocolate. Continue with remaining apples. Place pan of chocolate covered caramel apples in the refrigerator for 15 minutes, until chocolate has set. Enjoy...

Chocolate Caramel Turtles

Unwrap a 14 oz package of caramels. Put in a 1 quart Pyrex bowl. Add 1 1/2 Tbs. milk. Microwave on full power for 1 minute. Stir and turn bowl. Microwave 1 1/2 to 2 minutes, stopping every 30 seconds to stir. Continue until mixture is smooth.

Add: 2 cups pecan pieces, and stir. Drop by tsp. on well greased cookie sheet. Chill.

Place 1- 12 oz package chocolate chips and 1 Tbs. shortening in Pyrex bowl. Microwave 3-4 minutes, stirring after 2 minutes, then every 30 seconds until completely melted.

Dip caramels into chocolate and put on wax paper. If chocolate becomes too thick, remelt. Chill



Chocolate Peanut Clusters

In a 1 1/2 quart casserole or Pyrex bowl, combine: 1 - 12 oz package chocolate chips, and 1 - 6 oz package peanut butter chips. Microwave on full power 3-4 minutes, stirring after 2 minutes and then every minute, until chips are melted. Peanut butter chips will still be in chunks when chocolate is melted. Use wooden spoon to stir and smash peanut butter chips. Heat from chocolate helps to melt them. If mixture seems dry and crumbly, add 1 Tbs. shortening. Stir in 12-14 oz salted Spanish peanuts. Drop by teaspoon on was paper. Chill.

Easy Pecan Caramel Rolls

Carol Pendergraft

1- 7 oz jar Marshmallow Creme
1 - 1 lb. box Confectioner's sugar
1 tsp. vanilla

Mix all ingredients in a bowl, using your hands (well washed first!). Shape into logs about 1 inch in diameter (about 12 logs).

Melt 3 packages caramels with 2 Tbs. milk in microwave; 8-10 minutes, stirring at 2 minutes, 4 minutes, 5 minutes, 6 minutes, then every 30 seconds until melted. Pour caramel mix in flat pan.

Roll logs in caramel, then in chopped pecans, sprinkled on wax paper. Roll in wax paper or plastic wrap and chill.

Peanut Brittle

In 1 1/2 quart Pyrex bowl, place: 1 cup sugar, 1 cup raw peanuts, 1/2 cup corn syrup (light or dark), and a dash of salt. Cover and microwave on high for 4 minutes. Stir to thoroughly mix. Uncover and microwave 4 more minutes, stirring after 2 minutes.

Stir in: 1 Tbs. margarine, 1 tsp. vanilla. Microwave uncovered, 1 minute; stir. Then continue to microwave for 1 1/2 to 2 more minutes, checking and stirring every 30 seconds. Candy should reach hard crack stage (300°).

Remove from microwave and quickly stir in 1 tsp. baking soda. Quickly pour onto well greased cookie sheet. Cool slightly then stretch until thin.

Reeces Peanut Butter Balls

In microwave, melt 2 sticks margarine. Mix in 1 1/2 cups graham cracker crumbs, 1/2 cup peanut butter, 1 tsp. vanilla, and 1 lb. powdered sugar.

Chill; and shape into balls about the size of a nickel.

In microwave, melt 12 oz package of chocolate chips, and 2 tsp. shortening, from 1 - 1 1/2 minutes.

Dip balls in melted chocolate. Chill.

Microwave Divinity

Carol Pendergraft

In a 3 quart Pyrex bowl, combine:

2 1/2 cups sugar

1/2 cup water

1/2 cup light corn syrup

dash salt

DropBooks

Cover tightly and microwave on high for 5 minutes. Remove and stir thoroughly. Microwave, uncovered on high for 9-12 minutes or until candy reaches hard ball stage (260°). Stir and turn bowl every 2-3 minutes. Towards end of cooking time, check and stir every 30 seconds.

Meanwhile, beat 2 egg whites until stiff peaks form. Slowly pour cooked syrup over egg whites, beating constantly. Add 1 tsp. vanilla or flavoring of your choice. Continue beating until candy begins to lose its shiny look and is quite thick. You will need a powerful mixer! Stir in 3/4 cup nuts, candied fruit, coconut, etc. Drop by tsp. on wax paper.

Easy Peanut Butter Fudge

12 oz package semisweet chocolate morsels
12 oz jar crunchy peanut butter
14 oz can sweetened condensed milk

Put chocolate chips and peanut butter into a microwave safe dish. Microwave on high 1-2 minutes until chips have completely melted. Add sweetened condensed milk; stir until mixture is of a uniform consistency. Pour into an 8x8 square pan lined with wax paper. Refrigerate until firm. Cut into 1 inch pieces..

Peanut Butter Fudge

Yvonne Allen

2 Tbs. butter
2/3 cups evaporated milk
1 2/3 cups sugar
1/2 tsp. salt
2 cups (4 oz) miniature marshmallows
1 1/2 cups (1 1/2 - 6oz packages) peanut butter chips
1/2 cup peanut butter
1 tsp. vanilla
1 cup (6 oz) chocolate chips

Combine butter, evaporated milk, sugar, and salt in saucepan over medium heat, stirring occasionally. Bring to full boil. Cook 4-5 minutes, stirring constantly. Remove from heat. Stir in marshmallows, peanut butter chips, peanut butter, and vanilla. Stir vigorously for 1 minute, until marshmallows melt and blend. Pour into 8 inch square buttered pan. Cool.

Melt chocolate chips; spread on fudge. Chill before serving.

Foolproof Dark Chocolate Fudge

3 (6 ounce) pkg. semisweet chocolate chips (3 cups)
1 (14-ounce) can Sweetened condensed milk
dash salt
1/2 - 1 cup chopped nuts
1 1/2 tsp. vanilla extract

In heavy saucepan, over low heat, melt chips with condensed milk, and salt. Remove from heat; stir in nuts and vanilla. Spread evenly into a wax paper lined 8 or 9 inch square pan. Chill 2 hours or until firm. Turn fudge onto cutting board and cut into squares.

Microwave instructions: In 1 quart glass measure, combine chips with condensed milk and salt. Cook on 100% power (high) 3 minutes or until chips melt, stirring after each 1/2 minutes. Stir in remaining ingredients. Proceed as above.

Honey Nut White Fudge

2 Tbs. butter or margarine
2/3 cup evaporated milk
1 1/2 cups granulated sugar
2 cups (4 Ounces) miniature Marshmallows
2 cups (12-ounce package) Nestle Toll House Premier White Morsels
1/2 cup honey roasted peanuts, divided
2 tsp. vanilla extract

Combine butter, evaporated milk and sugar in medium, heavy saucepan. Bring to a full rolling boil over medium heat, stirring constantly. Boil for 4 1/2 to 3 minutes, stirring constantly. Remove from heat.

Stir in marshmallows, morsels, 1 cup peanuts and vanilla. Stir vigorously for 1 minute or until marshmallows are melted. Pour into foil lined 9 inch square baking pan. Coarsely chop remaining peanuts; sprinkle over fudge and press in. Chill until firm. Remove foil before cutting into squares.

Crunchy Carmel Apple Pie

1 pastry crust, deep dish 9 inch pie, (homemade or store bought)
1/2 cup sugar
3 Tbs. flour
1 tsp. ground cinnamon
1/8 tsp. salt
6 cups thinly sliced peeled apples
1 recipe crumb topping (see below)
1/2 cup chopped pecans
1/4 cup caramel topping

Ingredients for crumb topping:

1 cup packed brown sugar
1/2 cup flour
1/2 cup quick cooking rolled oats
1/2 cup butter

Crumb Topping:

Stir together brown sugar, flour, rolled oats. Cut in 1/2 cup butter until topping is like course crumbs. Set aside.

In a large mixing bowl, stir together the sugar, flour, cinnamon and salt. Add apple slices and gently toss until coated. Transfer apple mixture to the pie shell. Sprinkle crumb topping over apple mixture. Place pie on a cookie sheet so the drippings do not drop into your oven. Cover edges of pie with aluminum foil. Bake in a preheated 375 oven for 25 minutes. Then remove foil and put back in for another 25 to 30 minutes without foil. Remove from oven. Sprinkle pie with chopped pecans then drizzle with caramel on top. Cool on a wire rack and enjoy warm or at room temperature.

Mary's Boomin BBQ sauce

4 Tbs. chili powder
4 Tbs. lemon juice
1/2 cup Worcestershire sauce
4 tsp. deli-style mustard
1/2 cup apple cider vinegar
1 cup brown sugar
1/2 tsp. salt
1 tsp. black pepper

Mix very well. When meat is half done, spoon or brush on sauce to coat well and reserve a little to brush on when meat is done. Can be used on red meat or poultry. Finger licking good!

Backyard Barbecue Sauce

1 cup maple syrup
1 cup ketchup
1 cup finely chopped onion
1/4 cup firmly packed brown sugar
1/4 cup apple cider vinegar
1/4 cup lemon juice
1/4 cup water
2 Tbs. Worcestershire sauce
2 tsp. minced garlic
2 tsp. grated lemon rind
1 tsp. salt
1/4 tsp. Tabasco sauce

Combine all ingredients in a saucepan. Bring to a boil; reduce heat, and simmer 20 minutes. Cool. Pour mixture into container of an electric blender; process until smooth. Remove 1 cup sauce for basting. This is enough to baste 6 boneless, skinless chicken breasts. Brush sauce frequently over chicken the last 30 minutes of cooking time. Discard any remaining basting sauce. Serve remaining sauce with chicken. Leftover sauce can be refrigerated for up to 1 month.

Jack Daniel's Grill Glaze

T.G.I. Friday's

1 head of garlic
1 tablespoon olive oil
2/3 cup water
1 cup pineapple juice
1/4 cup teriyaki sauce
1 tablespoon soy sauce
1 1/3 cups dark brown sugar
3 tablespoons lemon juice
3 tablespoons minced white onion
1 tablespoon Jack Daniel's Whiskey (I leave this out)
1 tablespoon crushed pineapple
1/4 teaspoon cayenne pepper

1. Cut about 1 1/2 inch off of top of garlic. Cut the roots so that the garlic will sit flat. Remove the papery skin from the garlic, but leave enough so that the cloves stay together. Put garlic into a small casserole dish or baking pan, drizzle olive oil over it, and cover with a lid or foil. Bake In a preheated 325^o oven for 1 hour. Remove garlic and let it cool until you can handle it.

2. Combine water, pineapple juice, teriyaki sauce, soy sauce, and brown sugar in a medium saucepan over medium/high heat. Stir occasionally until mixture boils then reduce heat until mixture is just simmering.

3. Squeeze the sides of the head of garlic until the pasty roasted garlic is squeezed out. Measure 2 teaspoons into the saucepan and whisk to combine. Add remaining ingredients to the pan and stir.

4. Let mixture simmer for 40-50 minutes or until sauce has reduced by about 1/2 and is thick and syrupy. Make sure it doesn't boil over. Makes 1 cup of glaze.

Key Lime Pie

Crust:

1 1/4 cups graham- cracker crumbs
1/4 cup granulated sugar
5 Tbs. unsalted butter, melted

Filling:

1 (14-oz) can sweetened condensed milk
4 large egg yolks
1 tsp. grated lime zest, from Key limes or regular limes
1/2 cup fresh lime juice, from Key limes or regular limes

Topping:

1 1/2 cups cold heavy cream
1 1/2 Tbs. confectioners' sugar
Grated lime zest (optional)

Crust: Preheat oven to 375°F. In bowl, mix ingredients. Press over bottom and upsides of 9 inch pie plate. Bake 8 minutes, until golden and puffed. Let cool on rack. Reduce oven to 350°F

Filling: In bowl, beat milk and yolks on high speed, 5 minutes. Beat in zest. Drizzle in lime juice; beat until slightly thickened. Pour into crust. Bake 8 minutes, until barely set, but still slightly jiggly in center. Let cool on rack, chill.

Topping: In bowl, beat cream, sugar until stiff peaks form. Spoon on pie. Garnish with zest, if desired.

School Cinnamon Rolls

1 pkg. yeast
1 1/2 cups water
3/8 cup sugar
3/8 cup shortening
1 egg
6 Tbs. powdered milk
5 cups flour
1 tsp. salt

Cinnamon Mix:

Combine: 1 cup brown sugar, 1/2 cup white sugar, 1 1/2 Tbs. cinnamon.

Glaze:

1/2 box powdered sugar

Dissolve yeast and sugar in lukewarm water. Add melted shortening and beaten egg. Add flour, powdered milk and salt; mix thoroughly. Cover and let rise in a warm place until double. Work down and roll to 1/4 inch thickness. Brush with butter; sprinkle with Cinnamon Mix and roll up lengthwise. Cut into 12 (2 1/2 inch) rolls. Place on greased tray; let rise until double. Bake in 400 degree oven for 20-25 minutes. Brush with powdered sugar glaze.

Baked French Toast

1 cup brown sugar
1/2 cup margarine
2 Tbs. corn syrup
5 eggs
1 1/2 cups milk
1 tsp. sugar
1/2 cup nuts (optional)
1 loaf of French Bread, sliced

Heat brown sugar, margarine and syrup until melted together. Pour into 13x9 pan. Arrange bread in a single layer in pan. Beat eggs, add milk and sugar, pour over the bread. Cover and refrigerate overnight. Remove cover and bake at 350 degrees for 30-35 minutes. Let set 5 minutes before serving. You absolutely will not need syrup for this French Toast, it's delicious!!!

Mexican Cornbread

1 cup yellow corn meal, self rising
1 cup milk
2 eggs beaten
3/4 tsp. salt
1/2 tsp. soda, (optional only if using plain cornmeal)
1/2 cup bacon grease
1 can cream style corn
1 lb. ground beef
1 lb. cheddar cheese, grated
1 chopped onion
4 to 5 jalapeno's, fine chopped

Combine cornmeal, milk, eggs, salt, (optional soda), bacon grease, and corn. Mix good and set aside. Cook ground beef until lightly brown, drain grease and set aside. Grease 13x9x2 inch pan. Pour half cornmeal mixture into pan. Put hamburger beef over cornmeal mixture, sprinkle grated cheese on top, add onions and peppers, then the remaining cheese. Pour the remaining cornmeal mixture on top, bake at 350 degrees for 50 minutes.

Flour Tortillas

Sure you can buy them in any store, buy once you try these you may not go back. Makes 12 (7") tortillas

2 cups Flour
1/2 tsp. salt
1/2 tsp. baking powder
1/4 cup vegetable shortening
3/4 cup water, warm

Mix together the flour, salt, and baking powder. Cut in the shortening until the mixture has a mealy appearance. Slowly add the water while mixing. Form the dough into a ball. Place the ball on a floured board and knead until firm (about 2 minutes). Divide into 12 small balls. Cover and allow to rest for 30 minutes. Roll each ball into a thin 7 inch tortilla. Heat a heavy skillet. Cook the tortilla for 1 minute per side. Wrap in a damp towel. Serve immediately.

Tropical Pound Cake

1 package (16 ounces) pound cake mix
1/2 cup milk
1/2 cup mashed ripe banana (about 1 large banana)
2 eggs
1/2 cup flaked coconut

Preheat oven to 350°F. Lightly spray, bottom only, of a loaf pan with vegetable oil. In bowl, combine cake mix, milk, banana, and eggs; mix well. Stir in coconut. Pour into prepared loaf pan. Bake 55-60 minutes or until toothpick inserted in center comes out clean. Cool in pan on a nonstick cooling rack for 15 minutes; loosen edges with knife. Remove from pan; cool completely.

Optional topping:

6 kiwifruit, peeled and sliced
Vanilla ice cream
1/2 cup apricot or pineapple preserves, or orange marmalade, warmed

Slice kiwifruit. For each serving, top cake with kiwifruit slices, ice cream and preserves.

Poke Greens

Grandma Edna Morgan

Pick poke in the Spring when the shoots are young and tender. Wash the poke and check for bugs. Put clean poke in a large pan, cover the poke with water, and boil until tender, about 20 minutes. Drain off the green water and discard. Place the poke in a skillet, add 2 or 3 Tbs. bacon grease or butter. You can add 1 Tbs. of chopped onion if you like. Fry the poke until it is wilted and tender. Remove from heat, add vinegar and salt to your taste. It is great with brown beans and cornbread.

Savory Grilled Vegetables

1/3 cup light margarine
1 1/2 teaspoons ground black pepper
1 1/2 teaspoons dried thyme
2 1/2 teaspoons garlic powder
1 teaspoon lemon pepper
1/4 teaspoon salt
1 teaspoon dried parsley flakes
1/4 teaspoon ground red pepper
1 pound Yukon gold potatoes
2 zucchini
2 medium yellow squash

In a microwave safe bowl, melt margarine. Stir In next 7 ingredients (pepper, thyme, garlic powder, lemon pepper, salt, parsley, and red pepper). Cut potatoes, zucchini, and squash diagonally into 1/2 pieces. Microwave potatoes approximately 3 minutes or until slightly tender. Place vegetables in a large zip lock bag and pour margarine mixture over vegetables. Seal and toss to coat. Let stand 1 hour. Turn occasionally to coat. Preheat grill to medium high heat. Arrange vegetables in grill basket and cook approximately 15 minutes or until crisp tender.

Herb Marinated Grilled Vegetables

Marinade:

3/4 cup olive oil
1/4 cup red wine vinegar
1 teaspoon fresh rosemary; chopped; or 1/2 teaspoon dried rosemary
1 teaspoon fresh thyme leaves; or 1/2 teaspoon dried thyme
1 teaspoon fresh basil; chopped; or 1/2 teaspoon dried basil
1 teaspoon fresh oregano; chopped; or 1/2 teaspoon dried oregano
1 tablespoon garlic, minced
1/2 teaspoon salt
1/2 teaspoon ground black pepper

Vegetables:

2 pounds assorted vegetables, left whole if small or cut in half

Whisk together all marinade ingredients in a small bowl. Arrange the vegetables in shallow dish or plastic container, pour the marinade over them, cover and refrigerate for 2 hours. Prepare a grill. Remove the vegetables from the marinade, reserve marinade. Grill the vegetables 6" away from the heat source until they are tender, brushing them with the marinade as they cook. Cooking times will vary according to the vegetables.

Rocky Road Fudge

1/2 cup butter
2 1/2 cups sugar
5 oz. evaporated milk (one small can)
12 oz. semi-sweet chocolate chips
2 cups miniature marshmallows (about half a bag)
7 oz. marshmallow cream (may substitute 2 cups mini-marshmallows)
1 cup walnuts, chopped
1 tsp. vanilla extract

Line a 9x9 inch pan with aluminum foil and set aside. Place chocolate chips, vanilla, and marshmallow cream into a 3-quart saucepan and set aside. Chop walnuts and set aside. Heat milk at medium setting until warm then add sugar. Bring to a rolling boil (medium high), stirring constantly with a wooden spoon. Continue to boil for 7 full minutes; or if using a candy thermometer, continue boiling until the boiling temperature reaches 235° but do not exceed 9 minutes rolling boiling total. Remove from heat and add butter. Stir until dissolved (but no more than 30 seconds).

Pour hot mixture over chocolate chips, vanilla, and marshmallow cream without scraping the sides of the hot saucepan. Mix until the chocolate is melted. Add walnuts and mix again. Immediately before casting add the mini marshmallows, fold in 2-3 times (edges of marshmallows will start to melt), then cast into prepared pan. Not all of the mini marshmallows will be covered with the fudge mix. Cool at room temperature. Chill in refrigerator prior to cutting. Remove from pan, remove foil, cut into squares.

Puppy Chow

1/2 cup butter
1 cup creamy peanut butter
2 cups milk chocolate chips
1 (17.5 ounce) package crispy corn and rice cereal
1 pound confectioners' sugar

Melt the peanut butter with the butter or margarine and the milk chocolate. Pour over the cereal and toss until well coated. Place the coated cereal in a large paper sack then add the confectioners' sugar, fold down the top of the bag and shake to coat.

Sticky Buns

Mix together in a 13x9 inch ungreased pan:

- 1 cup brown sugar, firmly packed
- 1/3 cup maple syrup
- 1/2 cup nuts, chopped, usually walnuts (optional)
- 1/4 cup melted margarine

Blend:

- 1/4 cup powdered sugar
- 2 Tbs.. softened margarine
- 8 oz. softened cream cheese
- 3 cans refrigerated biscuits

Separate biscuits and flatten: put 1 Tbs. cream cheese mix on center of biscuit. Overlap dough to form finger shaped rolls. Place rolls seam side down on top of brown sugar mix in cake pan. Bake at 350 degrees for 25 to 30 minutes or until deep golden brown. Cool 3-5 minutes, turn over onto serving plate.

Captain's Sticky Buns

Thaw one loaf frozen bread dough, and slice in half lengthwise. Then cut each half into 6 pieces. Grease thoroughly bottom of tube pan (angel food pan).

Place in bottom of pan:

- 1/4 cup chopped nuts
- 2 Tbs. raisins

Place bread pieces in pan.

Blend together and sprinkle over bread pieces:

- 1/2 pkg. cook type butterscotch pudding mix (not instant)
- 1 tsp. cinnamon

In sauce pan, bring to a boil:

- 1/2 cup sugar
- 3/4 stick butter
- 1 Tbs. brown sugar

Remove from heat and pour over bread pieces.

Cover pan with cloth and let rise over night. Bake 30 minutes, at 350 degrees. Remove from oven, and let stand 2-3 minutes. Turn upside-down onto plate and serve.

Mountain Top Sticky Buns

1 Tbs. dry yeast
1 cup milk
1 egg, lightly beaten
3/4 cup butter
3/4 cup granulated sugar
1 tsp. salt
3 cups flour
2/3 cup brown sugar
1 Tbs. cinnamon

Topping:

1 cup walnuts
1 cup brown corn syrup
1 cup brown sugar

Mix yeast with 1 cup of flour, salt and 1/4 cup sugar. In a medium sauce pan, heat the milk with 8 Tbs. of butter. Do not boil. Add the egg and stir. Pour the egg mixture into the flour and yeast mixture. Use a hand beater or food processor to blend. Add 1 cup of flour and process or beat for 1 to 2 minute. Slowly add the remaining flour and knead in the bowl by hand or in the food processor until the dough is elastic and no longer sticky. Cover and let rest in a greased bowl sitting in a warm, draft-free area. Depending on the temperature, it will take about 50 minutes to rise.

Knead again, punching out the air bubbles. Using a rolling pin, roll out on a lightly floured surface into a large rectangle (8x24x1/2 inch thick). Brush with butter. Mix 1/2 cup white sugar with 1/2 cup of brown sugar and 1 Tbs. cinnamon, then sprinkle the mixture over the dough. Roll up the dough, sealing the cinnamon/sugar inside. Cut into 1 1/2 inch strips.

Make the sticky stuff topping by combining corn syrup, brown sugar and 4 Tbs. of butter and walnuts in a small mixing bowl. Microwave until the mixture begins to bubble (stir periodically). Line a baking pan with aluminum foil or parchment paper, pour in the mixture and place the sliced dough on top. Let the buns rise for another 30 to 40 minutes, bake at 375° for 20 to 25 minutes, or until the buns are a golden brown and the kitchen is filled with a heavenly aroma. Let buns cool for 5 minutes, then remove by turning the pans upside down.